



Italian Wedding Soup

By Chef Kevin Mitchell

Ingredients

1. 2 small onion, grated (half for soup half for meatballs)
2. 1 cup chopped fresh Italian parsley
3. 1 large egg
4. 1 teaspoon minced garlic
5. 1 teaspoon salt
6. ½ cup breadcrumbs
 - 2 carrots
 - 1/2 cup grated Parmesan, optional
 - 3 oz lean ground beef
 - 3 oz ground pork
 - 1 tbs of garlic
 - 6 cups chicken broth
 - 5 oz fresh chopped spinach
 - approx. 4 oz of Acini de Pepe
 - 2 tbsp parmesan, optional

Instructions

Meat Ball assembly:

- Combine ingredients 1-6 in a bowl to blend.
- Then add the cheese, beef, and pork.
- Shape the mixture into small meatballs, and place on a baking sheet. (the smaller the better)

Soup Assembly:

- Cut onions and combine with garlic in a large pot sweat the onions.
- Add Carrots and cook down till they soften.
- Add broth and fresh spinach to the mixture and bring to a boil.
- Add the meatballs (uncooked) and simmer for a few minutes.
- Add the pasta and continue cooking at a low boil until both the pasta and meatballs are cooked.
- Season with salt and pepper if needed.
- Sprinkle with parmesan cheese before serving.