

Italian Wedding Soup

Beth DeFazio Schultz

Ingredients:

1 lb ground beef
1 c Progresso Italian Style Bread Crumbs
½ c Parmesan Cheese
2 eggs beaten lightly
½ c water
7 cups chicken broth
1 c finely chopped onion
1 c finely chopped carrot
1 10z frozen chopped spinach
1 t crushed oregano
¼ c fresh parsley
1 box small soup pasta (like acini-di-pepe)

Directions:

1. Combine beef, bread crumbs, cheese, eggs and water. Shape into 1 inch balls, set aside.
2. In a large saucepot combine chicken broth, onion, carrots. Bring to a boil.
3. Reduce heat and simmer covered, for 10 minutes.
4. Stir in spinach and oregano
5. Return to a boil.
6. Add meatballs, reduce heat and simmer, covered until meatballs are cooked, about 10 minutes
7. Simultaneously cook pasta in separate pot to al dente. Reserve ½ cup of pasta water to add to soup.
8. Serve with garnish of parmesan and parsley if desired.