

WEEKLY RECIPES POSTED HERE CAPTURE ON YOUR SMART PHONE



== RECIPE ==

WEDDING SOUP



Ingredients

- 1 lb Chicken (diced chicken breast)
- 1 lb ground beef for meatballs
- 1/2 cup bread crumbs
- 2 eggs
- 1 teaspoon Italian seasoning
- 1 cup parmesan cheese
- Salt and pepper
- 2 pkgs. Chicken Stock or broth
- 3 or 4 large carrots sliced
- 3 stocks of celery diced
- 1 large onion diced
- 1 bag of fresh spinach
- 1 1/2 cup cooked pasta acini di pepe
or any small pasta
- Extra Virgin oil

Instructions

1. Place the ground beef, breadcrumbs and 1 egg, 1/4 c parmesan cheese, italian seasoning, salt and pepper. Mix thoroughly. Form small meatballs 1/2 inch or smaller.
2. Heat 2 tablespoon of oil in a large skillet saute sliced carrots, diced celery and onion until tender. add to soup pan and add chicken broth.
3. Saute chicken until cooked and add to broth
4. Add pasta to broth.
5. Add meatballs and fresh Spinach.
6. Add 3/4 cup of parmesan cheese.
7. Simmer on low for 15 minutes



*Enjoy with your
favorite crusty
bread!*