

# ☆ Italian Wedding Soup

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**Prep:** 20m    **Cook:** 25m    **Total:** 45m

Yield: 6

Dinner

Soup



## Ingredients

- 1 Tablespoon Olive Oil
- ½ lb. ground beef (80% lean)
- ½ lb. ground pork
- 1 egg (beaten)
- 1/2 cup Italian breadcrumbs (homemade is best)
- ¼ cup Parmesan Cheese (finely grated into a powder)
- 3 cloves garlic (finely diced)
- 1/3 cup fresh Parsley (roughly chopped)
- Salt & Freshly Ground Pepper
- 1 ¼ cups carrots (diced)
- 1 ¼ cups yellow onion (diced)
- ¾ cup celery (diced)
- 1 tablespoon garlic (minced)
- 8 cups Chicken broth (homemade is best)
- 2 teaspoons Italian seasoning
- Salt/Pepper
- ¾ cup dry Acini De Pepe Pasta
- 8 oz. fresh Spinach
- Fresh parsley (roughly chopped)
- Freshly grated Parmesan cheese

## Instructions

1. Gently combine the meatball ingredients, don't overwork the meat, we want tender meatballs. Roll the meat into 1-inch balls.
2. Heat the olive oil in a large soup pot or dutch oven over medium-high heat.
3. Brown the meatballs in batches for 2-3 minutes. The inside of the meatball will finish cooking in the soup.
4. Remove the meatballs and set aside.
5. Add the onions, carrots, and celery and sauté for 5 minutes, until softened.
6. Add the garlic and sauté 1 minute.
7. Add the chicken broth, Italian seasoning, and season with salt and pepper if desired.
8. Bring to a boil.
9. Reduce the heat to medium. Add the meatballs and pasta.
10. Simmer for 10 minutes, until the meatballs are cooked through.
11. Stir in the spinach.
12. Garnish with fresh parsley and Parmesan cheese and serve!