

ITALIAN WEDDING SOUP

F EASY

Last Modified: 12/28/2018

PREP: 30 Min
COOK: 30 Min
STOVETOP

SOUP-BEEF

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Ground Sirloin	
1/4	Pound	Ground Pork	
2	Large	Eggs	Beaten
1/4	Cup	Italian Bread Crumbs	
1/2	Cup	Parmesan Cheese (Grated)	Divided
1	Tsp	Oregano	
2	Cloves	Garlic	Microplaned
1/2	Cup	Yellow Onion	Fine Chop
2	Cups	Escarole (Washed)	Coarse Chop
1	Cup	Ditalini Pasta	Uncooked
3/4	Cup	Carrots	Diced
2 1/2	Quarts	Chicken Stock (Swanson)	

GARNISHES

	Remaining	Parmesan Cheese	Grated
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PREPARATION

FACTOID	It is not called "Wedding" Soup because it is served at Italian weddings. The name refers to the perfect marriage (or blending) of Greens, Broth and Meat. The Meatballs are cooked right in the Soup, adding a nice Beefy flavor. This Recipe can easily be doubled or tripled.
TOOLS	1) Medium Mixing Bowl 2) #20 Disher (1 1/2 Ounces) 3) Large Stock Pot & Lid
PREP	DISH 1) Chop the Yellow Onions and set them aside. 2) Microplane the Garlic Cloves and add them on top of the Onions. 3) Dice the Carrots and set them aside. 4) Wash, trim & coarsely chop the Escarole and add it on top of the Carrots.
1	MEATBALLS: In a medium mixing bowl, add in the Beef, Pork, well beaten Eggs, Breadcrumbs, 2 Tablespoons of Parmesan, Oregano, Garlic & Onion and mix together well with your lightly oiled hands.
2	MEATBALLS: Using a #20 Disher, scoop out portions of the Meat mixture and roll them with lightly oiled hands into 3/4" Meatballs and set them aside.
3	SOUP: In a large stockpot over high heat, add in the Chicken Broth and bring it to a rolling boil.
4	SOUP: Stir in the Escarole, Pasta, Carrots & carefully drop in the Meatballs. Return the Soup to a rolling boil. Reduce the heat to medium.
4	SOUP: Cook the Soup at a slow boil until the Pasta is Al Dente and the Meatballs are done (about 15 minutes).
SERVE	Ladle the hot Soup into bowls and sprinkle the top with the remaining Parmesan Cheese.

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