

Italian Wedding Soup (Soups & Salads)

Meatballs:

- 1 lb ground chicken
- 1 lb breakfast sausage
- 3 Tbsp Halladay's Garlic Parmesan Dip and Seasoning Blend
- 2 eggs
- ½ cup plain breadcrumbs
- ½ cup parmesan cheese

Mix above ingredients; form into small balls. Bake at 350°F for approximately 20 minutes; remove and set aside.

Soup Base:

- 2 Tbsp olive oil
- 1 onion, chopped
- 3 stalks celery, chopped
- 2 carrots, peeled and chopped
- 3 cloves garlic, minced
- 8 cups chicken stock
- 8 oz fresh spinach
- 1 cup acini di pepe or orzo pasta

While meatballs are baking, prepare the soup base. Sauté onion, celery, carrots, and garlic in olive oil until tender crisp. Add chicken stock, simmer for approximately 30 minutes until veggies are soft. Bring to a low boil and add in pasta; cook for an additional 10 minutes, or until pasta is cooked to desired doneness. Add in cooked meatballs and spinach; simmer another few minutes until meatballs are warmed through. Enjoy!