

# Beef Meatball Soup

## Ingredients

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8 oz Ground Beef	2 3/4 c Parmesan (shredded)
1/2 c Panko	1/8 t Nutmeg
4 clv Garlic (chopped)	1 Egg
1 T Vegetable Oil	2 Carrots (cut into 1/2-inch
pieces)	2 Celery Stalks (cut into 1/2-inch
pieces)	1 Onion (sliced)
2 t Paprika	10 Thyme Sprigs (tied with string)
4 c Chicken Broth	1 T Unsalted Butter
1/2 c Parsley (chopped)	1 T Red Wine Vinegar
1 Serrano (cut into rounds)	1 T Kosher Salt (plus 3 teaspoons)
1 t Cayenne	1/2 c Israeli Couscous

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1. Spread the beef out over the bottom and sides of a medium bowl. Sprinkle with 2 1/2 cups Parmesan, bread crumbs, nutmeg, and 2 cloves chopped garlic and season with dash of salt.
2. Add the egg and use your hands to blend the ingredients, but do not overmix. Then roll the mixture into small meatballs, each about the size of a small cherry tomato. You should have about 24 meatballs. Refrigerate.
3. In a large, heavy-bottomed pot, heat the oil over medium heat. Add the carrots, celery, onion, 2 cloves minced garlic, paprika, cayenne, and 1 tablespoon salt. Cook until the vegetables become translucent, 8 to 10 minutes; then add the thyme and chicken broth.
4. Bring to a gentle simmer over low heat and skim the surface with a ladle, discarding any oil or foam that floats to the top. Simmer until the vegetables are tender, 18 minutes.
5. Meanwhile, in a medium pot, bring 3 cups water to a simmer over medium heat and add the couscous. Season the water with 2 teaspoons salt and add the butter. Cook, stirring from time to time, until the couscous is al dente but cooked, 10 minutes.

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6. Drain the couscous in a colander. Transfer to a medium bowl, combine the couscous with the parsley leaves and season with 1 teaspoon salt.

7. Taste the soup and adjust the seasoning. Discard the thyme. Drop the meatballs into the soup, return it to a simmer, and cook until the meatballs are cooked through, 5 to 8 minutes. Stir in the couscous, 1/4 cup parmesan, vinegar, and the slices of fresh chile. Taste for seasoning, and serve.