

# Italian Wedding Soup

## Ingredients

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1/2 lb Ground Beef	1 Egg
1/2 lb Sausage	1 T Parsley (chopped)
1/4 c Breadcrumbs	5 clv Garlic (minced)
1/2 t Kosher Salt	1/4 t Ground Black Pepper
2 T Olive Oil	3/4 c Israeli Couscous
8 c Chicken Broth	1/2 t Chicken Bouillon
1 Carrot (diced)	1 Onion (chopped)
1 Celery Stalk (diced)	4 c Spinach (chopped)
1/4 c Parmesan Cheese (grated)	

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1.Place ground beef and sausage meat in a bowl. Add egg, bread crumbs, parsley, garlic and 1/2 teaspoon kosher salt and 1/4 teaspoon ground pepper. Mix well and make into bite-sized meatballs.

2.In a Dutch oven on medium low heat add 1 tablespoon olive oil. Add meatballs in pan and brown on all sides then add to a plate lined with paper towels. This may take a couple of batches.

3.In in same pot on medium heat add 1 tablespoon olive oil, once heated add onion, carrot, and celery then season with a dash of salt and pepper and saute until softened, about 10 minutes. Add chicken broth and chicken bullion and simmer for 15 minutes.

4.Add chopped fresh spinach and Israeli couscous, stir to mix. Simmer for 5 minutes more and add your drained meatballs and Parmesan cheese. Simmer for another 5 more minutes. Serve immediately.