



ITALIAN WEDDING SOUP

Servings: 10

Ingredients

- 1/2 pound extra-lean ground beef
- 1 egg, lightly beaten
- 2 tablespoons dry breadcrumbs
- 1 tablespoon Parmesan cheese, grated
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried thyme
- 1/2 teaspoon onion powder
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 6 cups chicken stock
- 2 cups escarole, thinly sliced
- 1 cup uncooked orzo pasta
- 1/3 cup carrot, finely chopped

Directions

In medium bowl, combine the meat, egg, breadcrumbs, Parmesan cheese, basil, thyme, onion powder, salt and pepper. Shape into 3/4-inch balls.

In a large saucepan, heat chicken stock to a boil. Add the meatballs and return to a simmer. Let the meatballs cook for 10 minutes.

Place the ricotta, half-and-half, eggs, 1 1/2 cups squash, thyme, 1/2 teaspoon salt and nutmeg in a food processor; process until smooth. Pour into a large bowl.

Add the escarole, orzo pasta and chopped carrot. Return to a boil, and then reduce the heat to medium. Cook at a slow boil for 10 minutes, or until the pasta is al dente. Stir frequently to prevent sticking.

Remove from the heat and serve.



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