

Italian Wedding Soup

2-3 Tbsp. olive oil
1 medium onion, minced
3 carrots, shredded
2 ribs celery, finely chopped
8 cups chicken stock
2 cups milk
2 cups orzo pasta (or other small pasta such as ditalini or even Alphabet soup noodles!)
1/2 bag frozen ribboned spinach

For the meatballs in the soup:

1 lb. Italian sausage
1 egg slightly beaten
1/3 c. grated Parmesan cheese
3 cloves garlic, minced
1/3 c. Italian bread crumbs
Salt and pepper to taste

Chop veggies. Mix meatballs. Saute onions and garlic in heated oil in bottom of soup pot until soft. Add carrots and celery, saute a few more minutes. Form meatballs while veggies cook and soften. Add chicken stock and milk to veggies in pot. Bring to a boil. Drop raw meatballs into boiling soup. (Or brown them ahead of time in the oven.) Add pasta. Let boil 8 minutes and then reduce heat. Watch the time. You don't want the milk to curdle. Let simmer 10-15 minutes. Add spinach. When spinach is heated soup is done. Garnish with Parmesan cheese. Serve with breadsticks or garlic bread.

From the Kitchen of
MEGAN FOX
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