

Italian Wedding Soup for 6 – 8 People

Prep and Cook Time about 1 ½ Hours

MEATBALLS:

1 1/4 pound ground beef or veal sausage,
2/3 cup fresh white bread crumbs
2 tsp. minced garlic (about 2 medium cloves)
1/4 cup chopped fresh Italian parsley
1/2 cup freshly grated Parmigiano cheese
3 Tbsp. milk or cream
1 large egg, lightly beaten
kosher salt & freshly ground black pepper

SOUP:

2 Tbsp. olive oil
1 cup minced yellow onion
1 cup diced carrots (about 3 medium)
1 cup diced celery (about 2 large stalks)
10 cups chicken broth
1/2 cup dry white wine
1 cup STORTINI
1/4 cup minced fresh dill
8 ounces fresh baby spinach- trimmed, washed & patted dry
extra Parmigiano cheese, for serving

Directions:

1. Preheat oven to 350 degrees F.
2. **Prepare meatballs:** Place ground meats, bread crumbs, garlic, parsley, Parmesan, milk, egg, 1 teaspoon salt and 1/2 teaspoon pepper in a bowl and combine gently with a fork. With a teaspoon, drop 1-inch meatballs onto a sheet pan lined with parchment paper (you'll make somewhere around 40 meatballs). Bake for 30 minutes, until cooked through and lightly browned. Set aside.
3. **Prepare soup:** Heat olive oil over medium-low heat in a large stock pot. Add onion, carrots, and celery and saute until softened, 5 to 6 minutes, stirring occasionally. Add the chicken broth and wine and bring to a boil. Add pasta to the simmering broth and cook an additional 6 to 8 minutes, until the pasta is tender. Add the fresh dill and then the meatballs to the soup and simmer for 1 minute. Taste for salt and pepper. Stir in spinach and cook for 1 minute, until spinach is just wilted. Ladle into soup bowls and sprinkle each serving with extra grated Parmigiano cheese.