

(THE BEST!) Italian Wedding soup



<https://www.goodinthesimple.com/favorite-italian-wedding-soup-recipe/?epik=dj0yJnU9bVVpRVFZWY0MzJWV0dXRIJGenB3Umx1ZmVVSTRZZUYmbj1DbWpEdC1COU1RQTA4RnJFN2hVNENnJm09MyZ0PUFBQUFBRjRLdG9Z>

Ingredients

- 1 small onion grated
- 1/3 cup chopped fresh Italian parsley
- 1 large egg
- 1 teaspoon minced garlic
- 1 teaspoon salt
- 1 slice white bread crusts trimmed, grated or shredded
- 1/2 cup grated Parmesan optional
- 8 oz lean ground beef
- 8 oz ground pork
- 12 cups chicken broth
- 10 oz frozen chopped spinach
- approx 6-8 oz of Acini de Pepe or other tiny pasta*
- 2 tbsp parmesan optional

Instructions

1. To make the meatballs: Stir the first 6 ingredients in a large bowl to blend. Then add the cheese, beef, and pork. Shape the meat mixture into meatballs, and place on a baking sheet. I prefer the meatballs to be on the smaller side, but you can make them any size you want.

2. To make the soup: Bring the broth and frozen spinach to a boil in a large pot. Add the meatballs (uncooked) and simmer for a few minutes, stirring occasionally to make sure they don't stick. Add the pasta and continue cooking at a low boil until both the pasta and meatballs are cooked (approx 20 minutes). Season with salt and pepper if needed. Sprinkle with parmesan cheese before serving, if you wish.

Notes

*I use about 8 oz, but we like a lot of pasta in our soup, so use less if you'd prefer it more brothy.