



Italian Wedding Soup

Cook Time: 30 Minutes

A beautiful lemon, dill & parsley broth with organic carrots, spinach and natural Italian sausage meatballs.

Ingredients:

Chicken Sausage, Onion, Garlic, Carrots, Spinach, Spaghetti, Parsley, Dill, Lemon, Parmesan Cheese

Things You May Need:

Soup Pot

Sharp Knife

Cutting Board

Ingredients are subject to
availability

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Ingredients:

ground chicken sausage

1/2 onion

carrots

3 garlic cloves

bouillon seasoning

spaghetti

spinach

parsley

white beans

dill

1 lemon

Parmesan cheese

Instructions:

1. Form sausage into 1-inch meatballs dropping into a greased, large pot over medium-high heat. Cook, turning, until golden on each side, about 5-7 minutes. Remove meatballs from pan.
2. While meatballs cook, chop the onion, carrot and garlic. Then, add to empty pan; sauté 4 minutes. Stir in the bouillon seasoning. Add 1 quart water and season with salt and fresh ground pepper; bring to a simmer. Add meatballs and pasta; cook 8-9 minutes, until pasta is tender.
3. Chop the spinach and parsley. Once the pasta is tender, stir in the white beans, chopped spinach, parsley, dill and juice from lemon. Season with salt and pepper; cook 2 minutes.
4. Serve soup in bowls; top each serving with Parmesan cheese and fresh ground pepper. Enjoy!