



Wedding Soup

Cook Time: 20 Minutes

A beautiful lemon, dill & parsley broth with organic carrots, spinach and white beans, topped with Parmesan cheese

Ingredients:

Onion, Garlic, Carrots, Spinach, Spaghetti, Parsley, Dill, Lemon, White Beans, Parmesan Cheese

Things You May Need:

Soup Pot

Sharp Knife

Cutting Board

Ingredients are subject to
availability

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Ingredients:

1/2 onion

carrots

3 garlic cloves

bouillon seasoning

white beans

spinach

spaghetti

parsley

dill

lemon

Parmesan cheese

Instructions:

1. Chop the onion and carrots. Mince the garlic. Add 2 tablespoons oil, onion, carrot, and minced garlic to a pot over medium-high heat; sauté 4 minutes. Add bouillon seasoning and 1 cup water; bring to a simmer. Add pasta and enough water to cover ingredients. Cook 8-9 minutes, until pasta is tender.
2. Meanwhile, chop the parsley and dill.
3. Once pasta is tender, stir in beans, spinach, parsley, dill, juice of 1/2 lemon, salt and pepper; cook 2 minutes.
4. Serve soup in bowls; top each with Parmesan cheese and fresh ground pepper. Squeeze in more lemon juice to taste. Enjoy!