

# CHEF JILL'S ITALIAN WEDDING SOUP

SERVES 8

## Mini Meatballs

2 lbs ground beef

2 eggs

1 cup bread crumbs

1/4 cup onion, finely chopped

1/4 tsp chopped garlic

2 tsp salt

1/4 cup chopped fresh basil

1/4 cup chopped fresh parsley

1/4 cup ricotta cheese

1/4 cup grated parmesan cheese

1/2 tsp white pepper

## Soup

2 Tbsp olive oil

1 1/2 medium carrots,  
peeled and chopped in cubes

2 stalks celery, chopped

1/2 yellow onion, chopped

1/2 tsp minced garlic

2 quarts chicken stock

1/2 head escarole,  
washed and chopped

1 1/2 cups cooked chicken

2 cups Acini de Pepe pasta  
or small noodle of your  
choice, precooked

salt and ground black  
pepper, to taste

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**Mini Meatballs:** Preheat oven to 375 degrees. Mix all ingredients until blended, do not over mix. Roll into small balls, place on baking sheet lightly coated with olive oil and bake for 5 to 7 minutes until cooked through. Let cool.

**Italian Wedding Soup:** In a 4 quart sauce pan add olive oil and sauté carrots, celery, onion and garlic until soft. Add chicken stock and simmer until all vegetables are tender. Add the escarole, cooked chicken and mini meatballs to taste and freeze the remainder. Add salt and ground black pepper to taste. Simmer for 5 minutes. Add cooked pasta to taste as you serve.