

# Italian Wedding Soup

- 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, shredded into crumbs
- 1/2 cup grated Parmesan
- 8 oz lean ground beef and 8 oz ground pork
- 12 cups chicken broth
- 1 box frozen, chopped spinach
- 6-8 oz. of Acini de Pepe pasta

1. To make the meatballs: stir the first 6 ingredients in a large bowl to blend. Then add cheese, beef, and pork. Shape mixture into meatballs and place on baking sheet.

2. In a large pot, bring the broth and frozen spinach to a boil.

3. Add the meatballs (uncooked) and simmer for a few minutes, stirring occasionally to make sure they don't stick.

4. Add pasta and cook at a low boil until pasta and meatballs are cooked (approx 20 minutes). Season with salt and pepper to taste.

2. Sprinkle with Parmesan cheese. Serve.

