



"Souper New Year" Italian Wedding Soup

Ingredients:

Soup

- 1 diced yellow onion
- 2 diced celery stalks
- 3 cloves of minced garlic
- 8 cups of Chicken broth
- 2 tsp of A Taste of Little Italy Seasoning mix (recipe found on Hope30kitchen.com)
- Pink salt and black pepper to your taste
- 4 cups of fresh spinach or kale

Meatballs

- 1 pound of ground turkey or beef
- 3 cloves of minced garlic
- 1/3 cup fresh chopped parsley
- 3/4 tsp pink salt
- 1/4 tsp black pepper

Instructions:

- Mix all meatball ingredients and form into balls.
- Broil or brown in a nonstick pan, until all edges are browned then set aside.
- Add a bit of broth to your non-stick and saute onion and celery until tender.
- Add garlic and seasoning, and saute for a minute or so before adding chicken broth.
- Bring veggies and broth to a boil, add meatballs back to the soup and bring back down to a simmer.
- Simmer until the meatballs are cooked through.
- Add spinach and allow to wilt.
- Remove from heat and enjoy!!!!

