**Italian Wedding Soup**

**Ingredients**

**Meatballs:**
- 1/8 Large Onion (Finely Diced)
- 1 Whole Egg
- 2 Garlic Cloves (Minced)
- ¼ C. Whole Milk
- 1/3 Lb. Parmesan Romano Cheese Mix
- ⅛ C- ⅛ C. Bread Pieces
- 2 T. Orange Zest
- 2 T. Chopped Fresh Parsley
- Vito & Joe’s Extra Virgin Olive Oil
- Freshly Ground Black Pepper
- 1 t. salt
- 1 Lb. Meat Mixture (I combine Beef, Pork and Veal)

**Soup Base:**
- 10 C. Chicken Stock
- 1/3 C. Parmesan Cheese
- ⅛ Onion
- 2 Eggs
- 2 Small Carrots
- 3-4 Stalks Celery
- 1 C. Pastina Pasta
- 2 Cloves Garlic
- White Wine
- Vito & Joe’s Extra Virgin Olive Oil
- Salt
- Freshly Ground Black Pepper
- ½ Lb. Fresh Baby Spinach
- ½ Lb. Escarole

**How to Prepare**

**Meatballs:**

Put 4T Vito & Joe’s Extra Virgin Olive Oil in a saucepan; place onions in pan and let cook for 2 minutes, and then add your garlic. Continue to cook until onions are caramelized. Once onions are caramelized put entire contents of saucepan into a large bowl, including the olive oil. Let cool slightly before adding the remaining ingredients. Once olive oil is cooled add to bowl.
your meat mix and your bread pieces, egg, milk, orange zest, cheese, 1 t. salt and some freshly ground black pepper to taste. Mix all together and let sit for 15-20 minutes while you prepare your soup base.

**Soup Base:**

Finely chop onions, garlic, celery, and carrots. Heat 1/3 C. Vito & Joe’s Extra Virgin Olive Oil in large pan over medium to medium-high heat. Cook the vegetables down until they are soft and tender. Add a splash of white wine, followed by your chicken stock. Salt & pepper to taste. Add pasta and cook for a couple minutes covering loosely.

While your soup is cooking, make small meatballs with your meat mixture. Watching your soup, when your soup comes to a slow boil add your greens to your soup. Stir & cover, simmer while you are cooking the meatballs.

Heat 1/3 C. Vito & Joe’s Olive Oil in pan and fry meatballs until they are browned on all sides. Once meatballs are browned on all sides carefully add to your soup and simmer together.

After meatballs are added to the soup; in a small dish whisk 2 eggs, add eggs to parmesan cheese and mix thoroughly together. Pour egg and cheese mixture slowly into soup stirring constantly.

Bon Appètit!