

Italian Wedding Soup

Wegmans Recipes

1 Large Egg

1/2 lb Ground Beef

1/4 C Chopped Italian Parsley

2 Tbsp Italian Classics Seasoned Bread Crumbs

2 Tbsp Wegmans Basting Oil

1 8oz Bag Cleaned & Cut Mirepoix

2 C Fresh Chopped Escarole

1/2 C Acini di Pepe Pasta

1 carton (32 oz) Chicken Stock

Salt & Pepper to taste

2 Tbsp Italian Blend Grated Cheese

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1. **Beat** egg slightly in medium bowl, add ground beef, parsley and bread crumbs. Mix well with clean hands. Form into small meatballs, using 1 tsp ground beef mixture for each.
2. **Brown** meatballs on all sides in basting oil in braising pan on Medium about 5 min. Remove meatballs, drain off all but 1 Tbsp drippings.
3. **Add** mirepoix, reduce heat to medium-low. Cover, cook, stirring occasionally, 6-8 min. Until veggies are soft but not browned.
4. **Add** meatballs and stock, bring to boil on high. Lower heat to medium and simmer for 5 min. Add escarole, return to simmer on Medium-High Add pasta, let simmer 5 min until pasta is tender.

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5. **Season** to taste with salt and pepper. Garnish each serving with grated cheese.