

Italian Wedding Soup

Ingredients

1 tbsp	Extra virgin olive oil
1	Onion (small, finely chop)
3	Carrots (finely chop)
2 cloves	Garlic (minced)
2 tsp	Worcestershire sauce
2 tsp	Fresh sage (chop)
3 cups	Chicken broth
1	Parmesan cheese rind
1 tbsp	Parmesan (grated)
½ lbs	Ground pork
3 tbsp	Panko breadcrumbs
¾ cup	Orzo pasta
8 oz (abt 8 cups)	Baby spinach

Preparation

1. Heat the olive oil in a large pot over medium-high heat. Add onions and carrots, cooking until slightly softened (about 4 minutes).
2. Add half of the garlic, 1 tsp of the Worcestershire sauce and 1 tsp of the sage. Cook for 1 minute.
3. Add the chicken broth, 3 cups of water and the cheese rind. Bring to a boil, cover and reduce heat to medium.
4. Simmer until the vegetables are tender (about 7 minutes).
5. Meanwhile, mix the pork, breadcrumbs, grated parmesan, the remaining garlic, the remaining Worcestershire sauce and remaining sage in a bowl.
6. Form 1-inch meatballs. Increase the heat to medium high and bring the soup to a boil.
7. Stir in the orzo and cook 6 minutes. Add the meatballs and cook until they are firm and float to the top (about 4 more minutes).
8. Stir in the spinach and cook until wilted (about 1 more minute). Ladle the soup into bowls and top with parmesan.

