

# Italian Wedding Soup

## Ingredients

### Meatballs

1 small onion, grated  
 $\frac{1}{3}$  cup chopped fresh parsley  
1 large egg  
1 clove garlic, minced  
2 slices white bread, cubed (small)  
 $\frac{1}{2}$  cup grated parmesan cheese  
8 oz ground beef  
8 oz ground pork  
Salt and pepper to taste

### Broth

3 quarts chicken broth  
1 pound curly endive, coarsely chopped  
2 eggs  
2 tbsp grated parmesan cheese  
Salt and pepper to taste

## Directions

Meatballs: Mix the ground meat with egg, diced bread, garlic, cheese, parsley and onion. Season with salt and pepper. Mix thoroughly. Roll into small balls. Set aside for soup

Soup: Bring broth to a boil in large pot over medium-high heat. Add meatballs and greens. Simmer until meatballs are cooked through and greens are tender, about 10 minutes. Whisk eggs and cheese in medium bowl. While stirring soup in circular motion, add in egg mixture slowly. Stir gently for 1 minute. Season soup with salt and pepper.