

# Italian Wedding Soup

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## Ingredients

Meatballs:

- 1** small onion, grated
- 1/3** cup chopped fresh Italian parsley
- 1** large egg
- 1** teaspoon minced garlic
- 1** teaspoon salt
- 1** slice fresh white bread, crust trimmed, bread torn into small pieces
- 1/2** cup grated Parmesan
- 8** ounces ground beef
- 8** ounces ground pork
- Freshly ground black pepper

Soup:

- 12** cups low-sodium chicken broth
  - 1** pound curly endive, coarsely chopped (1 pound of escarole would be a good substitution)
  - 2** large eggs
  - 2** tablespoon freshly grated Parmesan, plus extra for garnish
  - Salt and freshly ground black pepper
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## Directions

To make the meatballs: Stir the first 6 ingredients in a large bowl to blend. Stir in the cheese, beef and pork. Using 1 1/2 teaspoons for each, shape the meat mixture into 1-inch-diameter meatballs. Place on a baking sheet.

To make the soup: Bring the broth to a boil in a large pot over medium-high heat. Add the meatballs and curly endive and simmer until the meatballs are cooked through and the curly endive is tender, about 8 minutes. Whisk the eggs and cheese in a medium bowl to blend. Stir the soup in a circular motion. Gradually drizzle the egg mixture into the moving broth, stirring gently with a fork to form thin stands of egg, about 1 minute. Season the soup to taste with salt and pepper.

Ladle the soup into bowls and serve. Finish soup with parmesan cheese if desired.

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