

Italian Wedding Soup

Submitted by D. R. March

½ lb. ground veal (or beef)
2 tbsp. bread crumbs
1 tbsp. parmesan cheese

1 beaten egg
1 tbsp. chopped fresh parsley
½ teas. onion powder

1 cup chopped spinach (or chard)
½ cup orzo pasta (uncooked)

5 cups chicken broth
1/3 cup finely chopped carrots

Combine meat with bread crumbs, egg, parmesan cheese, onion powder together well. Shape into small ½" (or smaller) balls. Set aside.

In large sauce pan, bring broth to a boil.

Add chopped carrots, spinach, uncooked orzo pasta and meatballs. Cook on slow boil for 10 minutes. Stir frequently. Serve with a sprinkle of additional parmesan cheese on top.