

Italian Wedding Soup

Recipe courtesy Giada De Laurentiis



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| Prep Time: | 15 min | Level: | Serves: |
| Inactive Prep Time: | -- | Easy | 8 servings |
| Cook Time: | 20 min | | |



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

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.