

# Classic Italian wedding soup

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Classic Italian wedding soup is a comforting and flavorful dish that brings together tender little meatballs, fresh vegetables and pasta in a light, savory broth.

Despite its name, this classic soup isn't served at Italian weddings, but rather gets its name from the "marriage" of flavors from the ingredients. It's the perfect balance of flavors wholesome and satisfying, making it a family favorite for any occasion.

## Prep ahead for classic Italian wedding soup recipe

Make the meatball mixture a day before. Or form the meatballs and place them on a baking sheet and bake. You can either refrigerate the meatballs if using soon, or freeze them up to three months, in a single layer and then transfer to a freezer friendly bag or container once solid.

If you want to use home made chicken stock prepare the stock in advance and refrigerate for up to three days or freeze for up to three months. You can also skim off any fat once it's chilled.

Wash, chop and store the celery, onions and carrots and spinach in airtight containers in the fridge. These can be prepped 1-2 days before.

On the day you're serving simply cook the prepped onions, carrots and celery in the olive oil, add the prepared stock, pasta baked meatballs, and spinach.

These prep steps will allow you to quickly put together the soup with minimal effort when your ready to serve.

If you make this Italian soup recipe please leave me a comment on your experience with this classic wedding soup recipe. I love hearing from you it's my favorite part. THANKS!!

## Ingredients

- FOR THE MEATBALLS
- 1/2 lb. lean ground beef
- 1/2 lb. ground pork
- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 1/3 cup chopped Italian parsley
- 2 eggs slightly beaten
- salt and pepper to taste
- FOR THE SOUP
- 3 Tbsp. olive oil
- 1 cup each chopped onion+ celery + carrots
- 8 cups chicken stock
- 1 cup acini de pepe or orzo pasta
- 4 cups chopped spinach
- salt and pepper to taste
- grated parmesan cheese for serving

## Instructions

1. Start by making the meatballs in a bowl combine all the ingredients for the meatballs except for the meat mix until well combined. Then add in the meat and mix just until well blended. Shape into small 1/2 inch meatballs. bake in a preheated 375- degree oven for 10 minutes.
2. Meanwhile make the soup . start in a stock pot or dutch oven by sautéing the onion, celery and carrots in the three Tbsp. of olive oil until soft and translucent. Then add in the chicken stock, pasta, the prebaked

meatballs and simmer for 10 minutes. Add in the chopped spinach and simmer 5 minutes longer.

3. Ladle into soup bowls top with grated parmesan.

ENJOY!!!!

4. And so on