

Italian Holiday chicken Soup

Italian Holiday Chicken Soup is a cozy, festive dish that's perfect for the colder months. Made with tender chicken, juicy meatballs, hearty greens, and fragrant herbs, it's the kind of soup that warms the soul and brings a comforting taste of Italian tradition to your holiday table.

Growing up, our holiday gatherings always began with a warm bowl of this chicken soup. The kitchen would be filled with the sounds of simmering broth, lively conversations, and the excitement of the meal to come. I remember watching my family carefully prepare each ingredient, knowing that every step was part of a recipe passed down through generations.

Now, each time I make this soup, I'm transported back to those cherished gatherings—and I feel just a little bit closer to home.

Prepping for this Italian Holiday chicken soup

1. For prepping your Italian holiday chicken soup here's a step- by- step guide to keep it easy and organized.
 1. Gather your ingredients. I used chicken breast to keep it easy and chicken stock to add flavor. You can use a whole chicken or bone in chicken pieces for richer flavor.
 2. Make the little meatballs ahead of time. They can be made a day ahead or weeks ahead and frozen. In fact when I make Mama's meatballs I often make tiny ones too to keep in the freezer for ready made meals.
 3. The egg croutons can also be made ahead of time and like the little meatballs they can be frozen and thawed out the day you are ready to serve.

These prep steps will make the cooking process smooth and ensure your Italian holiday chicken soup comes out delicious.

Ingredients

- 2 chicken breast
- 3 cups chicken stock
- 2 cups water
- 1 whole onion
- 2 celery stalks
- 2 carrots
- salt and pepper to taste
- 2 cups little meatballs
- 2 cups chopped Tuscan kale, escarole or spinach
- Egg croutons

Instructions

1. In a stock pot place the chicken, onions, carrots, stock and water bring to a simmer . Skim off the foam, then cover and simmer for one hour.
2. In the meantime make mama's meatball, but make them small , teaspoon size then bake them and set aside. Then make the egg croutons by mixing 4 eggs with 1 cup of grated parmesan, 1 Tbsp. pf chopped Italian parsley and salt and pepper to taste. Pour the egg mixture into a greased 12 x 8 cookie sheet and bake for 10- 12 minutes or until the eggs are set. Let cool before cutting into small dice.
3. After the stock has simmered for 45 minutes, remove the onion, carrots, and celery and discard. Then shred the chicken and return it back to the stock pot along with the meatballs and greens of your choice and simmer 10 minutes longer.
4. To serve your chicken soup, place a hand full of the egg

croutons in the bottom of a soup bowl pour the soup over them and top with freshly grated parmesan. ENJOY!!!