
Italian Wedding Soup



INGREDIENTS

- 2 Tbsp. olive oil
- 2 ½ cups combined chopped onions, celery, & carrots
- 3 minced garlic cloves
- 8 cups chicken broth
- 2 cups water
- ¾ cups dry pasta
- 12 oz. frozen turkey mini-meatballs
- 6 cups fresh spinach, roughly chopped
- ¼ cup fresh chopped parsley
- Freshly grated Parmesan cheese, for serving
- salt and pepper

DIRECTIONS

1. Heat oil in heavy pot over medium heat. Sauté onions, celery, and carrots for 5-7 minutes or until soft. Add garlic and cook 30 seconds more.
2. Add chicken broth and water, and bring to a boil. Season with salt and pepper.
3. Add pasta and simmer for 5 minutes, uncovered, stirring occasionally.
4. Drop in the meatballs one by one and continue to cook for an additional 5-10 minutes or until the pasta is tender and meatballs cooked through.
5. During the last minute of cooking, stir in spinach.
6. Turn off heat and stir in fresh parsley.
7. Serve with freshly grated Parmesan cheese

WHY THIS WORKS WITH KIDS

This lightly-flavored soup is a crowd favorite. Kids love the mini meatballs and fun pasta shapes. They can help drop in the greens and grate and sprinkle on the cheese.