

# Italian Wedding Soup



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

1/2pound ground turkey	2T dried parsley	1t dried oregano
1/2pound bulk sweet Italian sausage	1/4c Parmesan cheese, grated	8oz fresh spinach, chopped
1c bread crumbs	2T olive oil	1 ~ 15oz can cannellini beans
2 eggs	2 onions, diced	1c uncooked tiny pasta such as fusilli
1 onion, grated	2c carrot, thinly sliced	1/4c Parmesan cheese, grated, for garnish
8 garlic cloves, finely minced	2 garlic cloves, minced	
	12c chicken stock	

Mix the ground turkey, sausage, bread crumbs, eggs, onion, garlic, parsley and Parmesan cheese until combined. Shape meatballs about 1" in diameter. Place the meatballs on a lightly greased cookie sheet, cover and refrigerate until ready to cook.

In a large pot, olive oil and fry the onions and carrot soft. Add garlic and cook 1 minute. Add chicken stock along and oregano and simmer 15 minutes.

Add the meatballs and simmer for 20 minutes until the meatballs are cooked through. Add the pasta and beans and cook approximately 10 minutes or until pasta is cooked.

Serve soup garnished with Parmesan cheese.

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**Debbie Spangler ~ Certified Personal Chef**

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