

Name: Italian Wedding Soup

Yield:	Author: Unknown		
Ingredients	Actual		Notes
	Weight	Measure	
Italian sausage, lean ground	1/2 lb		
Egg – 1			Lightly beaten
Bread crumbs, dry	2 tbsp		
Parmesan cheese	1 tbsp		Grated
Basil, dry	1/2 tbsp		
Onion powder	1/2 tsp		
Chicken broth		5-3/4 cups	
Escarole	2 cups		Thinly sliced
Orzo pasta, uncooked	1 cup		
Carrots	1/2 cup		Finely chopped
Kale or mustard greens			Optional
Preparation			
Cooking Directions			
<ol style="list-style-type: none">1. In medium bowl, combine meat, egg, bread crumbs, cheese, basil and onion powder; shape into 3/4 inch balls.2. In large saucepan, heat broth to boiling; stir in escarole, orzo pasta, chopped carrot and meatballs. Return to boil, then reduce heat to medium. Cook at slow boil for 10 minutes, or until pasta is al dente (firm to the bite). Stir frequently to prevent sticking.			