

Noreen's Kitchen

Italian Wedding Soup

Ingredients

1 pound of ground chicken	1-8 ounce bag fresh baby spinach
1 Egg	1 Teaspoon Salt
¾ cup breadcrumb	1 Teaspoon Black Pepper
½ cup parmesan cheese	1 Teaspoon Onion Powder
4 Cups Chicken Stock	1 Teaspoon Garlic Powder
4 Cups water	1 Teaspoon Dried or Fresh Thyme
1 Cup tiny pasta (I used Acini de Pepe)	1 Teaspoon Dried or Fresh Marjoram
½ Fresh squeezed lemon	

Step by Step Instructions

In a large stock pot, place stock and water on medium high heat and bring to a simmer. Blend ground chicken, bread crumb, parmesan cheese and spices along with egg blend until well combined.

Form meatballs by teaspoon and round off.

Place meatballs into simmering broth one by one.

Gently stir as not to break the meatballs.

Add pasta and simmer until cooked, mine took about 10 minutes.

Add lemon juice.

Add spinach to pot once pasta is completely cooked.

Once spinach has wilted you are ready to serve!

Enjoy!