



## Cheater's Italian Wedding Soup

### Ingredients:

#### M E A T B A L L S

1-pound spicy Italian sausage, casings removed

$\frac{1}{4}$  cup chopped fresh parsley

$\frac{1}{4}$  cup grated Parmesan cheese

$\frac{1}{2}$  cup breadcrumbs

$\frac{3}{4}$  teaspoon kosher salt

$\frac{1}{2}$  teaspoon freshly ground black pepper

2 tablespoons extra-virgin olive oil

#### S O U P

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1 sweet onion, diced

3 carrots, peeled and diced

4 stalks celery, diced

3 garlic cloves, minced

6 cups chicken stock

1 bay leaf

1 cup short pasta, such as ditalini

One 14-ounce can white beans

1 bunch kale, deveined and sliced

½ cup grated Parmesan cheese, plus more for garnish

Kosher salt and freshly ground black pepper

## Directions:

1. **MAKE THE MEATBALLS:** In a medium bowl, mix together the sausage, parsley, Parmesan, breadcrumbs, salt and pepper.

2. Using a tablespoon, form the mixture into bite-size balls, about 1 inch in diameter. Heat the olive oil in a large skillet over medium heat. Add the meatballs and cook until well browned on all sides, about 5 minutes. Transfer to a paper-towel-lined plate.

3. **MAKE THE SOUP:** In a large pot or Dutch oven, heat the olive oil over medium heat. Add the onion, carrots and celery; sauté until tender, 5 to 6 minutes. Add the garlic and sauté until fragrant, about 1 minute. Stir in the stock and bay leaf; bring to a simmer over medium-low heat. Simmer for 15 minutes.

4. Stir in the pasta and beans. Cook until the pasta is al dente, 6 to 8 minutes. Stir in the kale and the meatballs. Continue to simmer until the greens are wilted, about 5 minutes. Stir in the Parmesan and season to taste with salt and pepper before serving.