



[Italian Wedding Soup](http://www.Allrecipes.com) from www.Allrecipes.com

4 servings

Time to cook: 50 minutes

Ingredients:

¼ pound lean ground beef

¼ pound ground pork

1 egg, lightly beaten

2 Tablespoons dry bread crumbs

1 Tablespoon grated Parmesan Cheese

½ teaspoon dried basil

½ teaspoon onion powder



5 ¾ cups chicken broth

2 cups thinly sliced escarole

1 cup uncooked Orzo pasta

1/3 cup finely chopped carrot

1 small onion diced

Directions:

1. In a medium bowl, combine meat, egg, breadcrumbs, cheese, basil, and onion powder; shape into ¾ inch balls.
2. In a large saucepan, heat broth to boiling; stir in escarole, orzo, chopped carrot, and meatballs. Cook at a slow boil for 10 minutes, or until orzo is al dente (firm to the bite). Stir frequently to prevent sticking.