



# Italian Meatball Soup

## directions

1. Pour broth into a stockpot, bring to a boil, turn to simmer and cover.
2. In a mixing bowl add the sausage, egg, breadcrumbs, and Italian seasoning. Using your hands, mix ingredients together until well blended. Form sausage mixture into small bite-size meatballs.
3. Using a spoon gently add meatballs to the stock pot of simmering broth. Stir as you add to make sure meatballs do not stick to the bottom. Turn heat up to medium and cook until meatballs are cooked inside for about 8 minutes.
4. Stir pasta into the pot and stir often to make sure it doesn't settle to the bottom of the pan and stick. Cook 6-8 minutes until the pasta is done.
5. Add the fresh spinach leaves. Stir to mix. Remove soup from heat.

## notes

You can also use any of your favorite greens, such as kale or collard greens.

Ditalini® pasta is easily found in most supermarkets. Kids love the small size and it cooks quickly. It is used mostly in soups.

We used Swaggerty's "Hot" Sausage as we like our meatballs just a bit on the spicy side, but use whatever is your favorite.

This soup can be made a day or two ahead of time. Let soup cool completely. Store in airtight container in the refrigerator until you are ready to reheat.

## to serve

Serve in bowls with a sprinkling of Parmesan cheese. Serves 6 as main dish or 8 to 10 as a starter.



6 - 10  
*servings*

10 min  
*prep time*

20 min  
*cook time*

## ingredients

- ½ lb Swaggerty's Farm recipe-ready sausage
- 1 cup Italian bread crumbs (Progresso® makes one easily found)
- 1 generous tbsp Italian seasoning
- 1 egg
- 4 -6 cups chicken, beef, or vegetable broth
- 1 cup small pasta such as Ditalini® or small macaroni
- A very generous handful of baby spinach leaves, about 2 to 3 cups
- Parmesan cheese to grate over soup when serving

Pairs well with: Crusty bread and grated Parmesan cheese

Special Kitchen Tools: N/A