



## Cheater's Italian Wedding Soup

### Ingredients:

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

1-pound spicy Italian sausage, casings removed

¼ cup chopped fresh parsley

¼ cup grated Parmesan cheese

½ cup breadcrumbs

¾ teaspoon kosher salt

½ teaspoon freshly ground black pepper

2 tablespoons extra-virgin olive oil

#### **S O U P**

2 tablespoons extra-virgin olive oil

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.