



ITALIAN MEATBALL SOUP

Taste just like venice!

Yield: 12 Servings



INGREDIENTS

	Cracked Black Pepper
2/3 C	Parmesan cheese, shredded
3 C	uncooked twist pasta
1 Unit	curly endive (about 1 - 1-1/2 lbs), rough chopped
24 C	low sodium chicken stock (6 - 32 oz containers)
4 Item	carrots, peeled and sliced
2 Item	medium yellow onions diced into one inch pieces
4 tbsp.	Olive oil
2 lb	Casa Di Bertacchi Italian Style 5/8 oz meatballs, frozen (about 50 meatballs)

DIRECTIONS

1. Place large soup pot on medium-high heat. Add olive oil and preheat for 2-3 minutes.
2. Add chopped onions and carrots to soup pot. Stir vegetables into olive oil and sauté for 5 minutes, stirring occasionally until onions are translucent.
3. Pour chicken stock into pot with onions and carrots. Add frozen meatballs and uncooked pasta.
4. Add rough chopped endives to soup pot. Bring soup to a low rolling boil. Simmer for 10-11 minutes or until pasta is al dente and meatballs are fully heated through.
5. Season soup to taste with fresh cracked black pepper.
6. Ladle into soup bowls and garnish with shredded Parmesan.