

# Italian Wedding Soup

Makes 4 servings

## **Ingredients**

½ pound extra lean ground beef

1 egg, lightly beaten

1 tablespoon grated Parmesan cheese

½ teaspoon onion powder

½ teaspoon dried basil

5 ¾ cups chicken broth

2 cups thinly sliced escarole

1 cup uncooked orzo pasta

1/3 cups finely chopped carrot

## **Directions**

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