



# *Italian Wedding Soup*

## **INGREDIENTS:**

- 3 cups low-sodium chicken broth
- 1 cup curly endive, coarsely chopped (1 cup of escarole would be a good substitution)
- 1 large egg
- 1 tablespoon freshly grated Parmesan, plus extra for garnish
- 1/2 cup Italian butter beans
- Salt and freshly ground black pepper
- Italian sausage rolled into little balls about 1/2 inch in diameter

## **DIRECTIONS:**

1. Start out by browning meatballs. When brown, bring the broth to a boil in a large pot over medium-high heat. Add curly endive, beans and simmer until the meatballs are cooked through and the curly endive is tender, about 6 minutes.
2. Whisk the eggs and cheese in a medium bowl to blend. Stir the soup in a circular motion. Gradually drizzle the egg mixture into the moving broth, stirring gently with a fork to form thin stands of egg, about 1 minute. Season the soup to taste with salt and pepper.
3. Ladle the soup into bowls and serve. Finish soup with Parmesan cheese if desired.