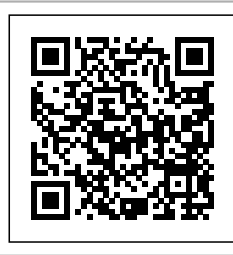


Escarole Soup



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 15 minutes
Cook Time: 25 minutes

Ingredients

__ 1 lb of Escarole, washed and chopped into bite size pieces
__ 2 Cloves of Garlic, minced
__ 2 Tbsp of Olive Oil
__ 1 15oz can of Cannellini Beans, drained and rinsed well
__ 6 cups of Beef or Chicken Stock or you can use a combination of both

For the Meatballs:

__ 1/2 lb of Ground Pork, Beef and Veal Mix
__ 1 Egg
__ 1/4 cup of Freshly Grated Parmigiano
__ 1/4 cup of Fresh Bread Crumbs
__ 2 Tbsp of Milk
__ 2 Tbsp of Freshly Chopped Parsley
__ Salt and Pepper, to taste

1) In a bowl, mix together all the ingredients for the meatballs and set aside for a few minutes.

2) In a large soup pot preheated over medium heat, add the oil and garlic and sautee until fragrant.

3) Add the stock and beans and bring to a boil, meanwhile, roll little meatballs out of the mixture we prepared and drop them in the boiling stock mixture.

4) Add the chopped escarole, season with salt and pepper and cook the soup for about 15 minutes. Serve right away!

