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RECIPES ARE ADDED!**

**Italian  
Wedding  
Soup**

**Italian Wedding Soup is a comforting and flavorful dish featuring tender, bite-sized meatballs, delicate pasta, and leafy greens simmered in a rich, savory broth. Despite its name, the soup isn't actually served at weddings; rather, the term "*wedding*" refers to the perfect marriage of ingredients. Made with beef meatballs, chicken broth, and greens like spinach or escarole, this soup strikes a perfect balance between hearty and light. The addition of small pasta, such as acini di pepe or orzo, adds a satisfying texture. Finished with a sprinkle of Parmesan cheese, Italian Wedding Soup is a classic that's both nourishing and delicious—perfect for chilly nights or whenever you need a warm, homemade meal.**

**Ingredients**

***For the Meatballs:***

- 1 lb ground beef
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 large egg
- 1 tsp garlic powder
- 1 tsp dried oregano
- 1/2 tsp dried thyme
- 1/2 tsp salt
- 1/2 tsp black pepper

***For the Soup:***

- 1 tbsp granulated onion
- 1 tbsp granulated garlic
- 2 tsp dried thyme
- 2 tbsp chicken base or bouillon (add more to taste)
- 8 cups chicken broth
- 1/2 cup small pasta (like acini di pepe, orzo, or ditalini)

- 3 cups fresh spinach or escarole, chopped
- Kosher or sea salt & pepper to taste
- Grated Parmesan for serving

## Instructions

### 1. Make the Meatballs

- In a bowl, mix all meatball ingredients until well combined.
- Roll into small 1/2-inch meatballs and place them on a tray.
- Set aside while you prepare the soup.

### 2. Prepare the Soup

- In a large pot, heat chicken broth and add the chicken base or bouillon and the spices to the broth. Taste stock and add more chicken base or bouillon if needed. Bring to a gentle boil.

### 3. Cook the Meatballs & Pasta

- Carefully drop in the meatballs and let them simmer for 10 minutes.
- Add the pasta and cook until tender (about 7-10 minutes, depending on the type of pasta).

### 4. Add the Greens

- Stir in the spinach (or escarole) and cook for another 2-3 minutes until wilted.
- Season with salt, pepper.

### 5. Serve & Enjoy

- Ladle into bowls and top with grated Parmesan cheese.
- Serve with crusty bread for the perfect meal!

***Want to take your Italian Wedding Soup to the next level? Here's how:***

✅ **Blend the perfect meatball mix** – Use ½ pound of ground beef and ½ pound of ground pork for meatballs that are extra juicy and flavorful.

✅ **Customize the size** – Prefer a heartier bite? Roll your meatballs **up to 1 inch in diameter** for a more substantial texture.

✅ **Go homemade with the broth** – Nothing beats the rich, deep flavor of **homemade chicken broth**. Simmer a whole chicken with aromatics like onion, garlic, carrots, and celery for a truly comforting taste.

These simple upgrades will take your soup from great to unforgettable!

## How to Freeze Leftover Soup the Right Way

Freezing leftover soup is a great way to save time and reduce waste. Follow these simple steps to keep your soup fresh and flavorful!

### Steps to Freeze Soup Properly

- 1 Let It Cool** – Allow the soup to cool to room temperature before freezing. This prevents condensation, which can lead to freezer burn.
- 2 Choose Food-Safe Containers** – Use **BPA-free plastic containers, glass jars (leave space for expansion), or freezer-safe resealable bags.**
- 3 Leave Room for Expansion** – Liquid expands when frozen, so leave at least **½ to 1 inch of space** at the top of containers or jars.
- 4 Label & Date** – Write the name of the soup and the date it was made to keep track of freshness.
- 5 Freeze Flat for Easy Storage** – If using resealable bags, lay them flat on a baking sheet until frozen, then stack them to save space.

### How Long Does Frozen Soup Last?

- ✅ **Up to 3 months** for the best flavor
- ✅ **Up to 6 months** if stored properly, though the texture may change slightly

### How to Reheat Frozen Soup

- 🔥 **Stovetop:** Thaw overnight in the fridge, then reheat over medium heat until hot.
- 🔥 **Microwave:** Defrost on low power, stirring occasionally, then heat until warm.
- 🔥 **Direct from Freezer:** Place frozen soup in a pot with a splash of water and heat slowly, stirring as it thaws.

Freezing your homemade soup ensures you always have a delicious meal ready to go!