

# Easy Italian Wedding Soup

Yield: 4 min

Total Time: 375 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-italian-wedding-soup-recipe-ever-escarole>

## Ingredients:

- 64 ounces chicken broth
- 1/2 onion diced
- 3 carrots sliced
- 1 cup pasta Barilla has this style, Pastina
- 1 bunch escarole
- meatballs
- 1 package Italian sausage Johnsonville Mild
- 1 egg
- 1 teaspoon minced garlic
- 2 tablespoons grated Parmesan
- 1/2 cup bread crumbs

## Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 48 grams
3. Cholesterol: 55 milligrams
4. Fat: 8 grams
5. Fiber: 7 grams
6. Protein: 19 grams
7. SaturatedFat: 1 grams
8. Sodium: 360 milligrams
9. Sugar: 5 grams

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