

Clara Corrado's Italian Wedding Soup

Recipe courtesy of Clara Corrado



Total Time: 2 hr 40 min

Prep: 1 hr 40 min | Inactive Prep: -- | Cook: 1 hr

Level: Easy

Yield: 8 to 10 servings

INGREDIENTS

Salt	2 stalks celery, finely chopped
1 pound acini de pepe	1 carrot, peeled and finely chopped
1 pound boneless, skinless chicken breasts, cut into 1-inch chunks	1 medium onion, finely chopped
3 hard-boiled eggs, finely diced	1 pound ground beef

DIRECTIONS

In a pot of boiling, salted water, cook the acini de pepe until al dente. Drain and chill. Set aside.

In a 4-quart stock pot, fill with 2 quarts of water and add the chicken breast chunks. Bring to a boil, and simmer for 20 minutes. Add the eggs and vegetables to the pot and let simmer another 10 minutes. Form the ground beef into little meatballs, the size of marbles, and place in the broth. Cook another 10 minutes.

To serve, add 1/2 cup acini de pepe to each bowl and ladle the soup mixture over. Serve immediately.

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