

Vegetable Soup with Mini Pork and Chicken Meatballs

Serves 4-6

Ingredients:

- 1 pound bulk chicken and pork sausage
- ¼ cup minced parsley
- 1 tablespoon minced fresh herbs (rosemary, thyme, oregano)
- 2 cloves minced garlic
- Salt and pepper
- 1 tablespoon olive oil
- 1 yellow onion, chopped into ½-inch pieces
- 1 rib of celery, sliced a ¼ inch thick
- 6 medium carrots, cut into ½ inch pieces
- 1 pound potatoes (red, Yukon, fingerling), cut into ½ inch pieces
- 6 cups chicken or vegetable broth
- 2 cups of broccoli florets, about ½ a large head of broccoli

Directions:

In a medium bowl, combine chicken and pork sausage, parsley, fresh herbs, garlic, a pinch of salt, and a couple turns of the pepper mill. Mix well with your hands or a rubber spatula or wooden spoon. Shape the mini meatballs with your hands and place on a plate. This should yield 8 small meatballs.

In a large soup pot, heat oil over medium heat. Add the onions and sauté until translucent, 5 minutes. Next add the celery and allow to cook, stirring frequently, for 5 more minutes. Add the carrots and potatoes, stir to coat with oil. Add the broth and bring to a boil. Once boiling, drop the meatballs, one by one, into the soup. Return to a boil, then reduce to a simmer, cover and continue to cook for 15 minutes. Remove the lid, add the broccoli, and allow to cook until the broccoli is tender, 5 minutes. Taste and adjust seasonings with salt and pepper.

Found on Greenbean Delivery Website