

Italian Wedding Soup



2 cups onions, chopped
2 cups carrots, diced
2 cups celery, diced
4 oz **BELLISSIMO** chicken base
1 oz vegetable oil
1 gal water
4 cups escarole, chopped
1 cup acini pasta
2 lbs **BELLISSIMO** Italian meatballs, 1/4 oz
1 tbl Italian seasoning

1. In a large pot, heat oil over medium heat.
2. Add onions, carrots, and celery to pot. Saute until onions are opaque. Add water, escarole, pasta, and chicken base to sauted vegetables. Bring to a boil then reduce to a simmer for ten minutes.
3. Reduce heat to low and add meatballs and seasoning. Simmer for five minutes.