

## **Crockpot Italian Wedding Soup**

Compiled by Elizabeth

### **Ingredients**

2 carrots, diced  
2 celery stalks, diced  
1 yellow onion, diced  
6 cloves garlic, minced  
1 parmesan rind, optional  
sprig of fresh rosemary  
6-7 cups chicken broth  
1 tsp onion powder  
1 tsp garlic powder  
pinch of red pepper flakes  
juice of a lemon, plus more for serving  
salt and pepper  
5 cups hearty winter greens, such as kale or spinach, chopped if needed  
1 lb Italian sausage, removed from casings  
2 eggs, beaten  
1/2 cup bread crumbs  
1/2 cup small pasta, such as ditalini or orzo  
freshly grated parmesan for serving

### **Instructions**

1. Add all the ingredients listed before the winter greens to a crockpot and cook on low for 5-6 hours, until vegetables are soft and flavors are blended.
2. After 5-6 hours, make the meatballs by combining the sausage, eggs and breadcrumbs and forming them into small balls (20-30 meatballs).
3. Increase the heat to high and stir in the greens and add the meatballs to the crockpot and continue to cook for another 40 minutes or until they are cooked through.
4. 20 minutes before serving, add in the pasta and cover and cook until done. Remove the parmesan rind and rosemary sprig.
5. Serve with another squeeze of lemon juice and a sprinkle of freshly grated parmesan.