

Italian Wedding Soup

INGREDIENTS

- [Chorizo & Pesto Meatballs](#) (plain, without simmering in marinara)
 - 2TBS butter
 - 2TBS oil
 - 2 medium carrots, peeled and thinly sliced
 - 1 medium yellow onion, diced
 - 2 cloves garlic, chopped
 - 1/2C [orzo](#), dry or for a grain-free version click [here](#)
 - 8C [chicken bone broth](#)
 - 1/2tsp sea salt
 - 1/2tsp black pepper
 - 2C spinach, chopped
 - Parmesan cheese
1. Prepare the meatballs according to the directions on my website [here](#).
 2. Preheat oven to 325°F and line a baking sheet with parchment paper.
 3. Form tiny meatballs and place on baking sheet about 1/2 inch to 1 inch apart.
 4. Bake for about 25 minutes then remove from oven.
 5. In a large pot, melt butter and oil and over medium heat, fry the meatballs until each side is golden brown (about 2-3 min each side).
 6. Remove the meatballs and set aside but keep the yummy browned deliciousness in the bottom of the pan.
 7. Add a little more oil if needed then add garlic and onions and begin to sauté 3 minutes until they begin to sweat.
 8. Add carrots, sea salt, and black pepper then sauté another 3-5 minutes.
 9. Add bone broth then reduce to simmer.
 10. Add orzo and stir to mix well.
 11. Add meatballs and cover, simmer for about 12-15 minutes until meatballs are cooked thoroughly.
 12. Before serving, add chopped spinach and garnish with parmesan cheese to taste.