



Italian Wedding Soup

Prep 10m: Cook: 20m Total: 30m Servings: 2

INGREDIENTS

- ½ (24-oz) pkg frozen turkey meatballs, quartered
- 1 (10-oz) pkg mirepoix (diced carrots, celery, and onion; see Note)
- 1 tsp dried Italian seasoning
- 1 Tbsp olive oil
- 1 (32-oz) carton low-sodium chicken broth
- ¾ cup Trader Joe's harvest grains blend or orzo
- 2 large garlic cloves, minced
- 3 cups spinach
- 1 tsp red wine vinegar
- ¼ cup freshly grated Parmesan cheese

INSTRUCTIONS

1. Bake meatballs according to package directions.
2. Meanwhile, cook mirepoix and Italian seasoning in hot oil in a large saucepan 5-7 minutes or until just tender.
3. Add garlic, cook another 30 seconds
4. Add broth; bring to a boil. Stir in pasta; reduce heat, and simmer 7 to 10 minutes or until pasta is al dente.
5. Add meatballs to pot, and gradually stir in spinach; cook 1 minute or until spinach is wilted.
6. Sprinkle with cheese.