



Pork Meatball & Escarole Soup

grecodeesigncompany.com adapted from BHG

Serves: 6+

- 1 egg
- 1/3 cup soft bread crumbs
- 2 Tbsp milk
- 1/8 tsp each salt and black pepper
- 1 lb ground pork
- 1 can (15oz) cannellini beans
- 1/4 cup finely chopped Italian parsley (I use less dried if I don't have fresh)
- 1/4 cup grated Parmesan cheese
- 2 Tbsp extra-virgin olive oil
- 1 cup thinly sliced celery
- 1/2 cup chopped yellow onion
- 1 head escarole, leaves torn into large pieces
- 4 cups reduced-sodium chicken broth

1. For meatballs: In a medium bowl combine egg, bread crumbs, milk, salt and pepper, pork, parsley, and Parmesan. Roll into mini meatballs. Set aside.
2. In a 6-qt. Dutch oven, heat oil over medium-high heat. Add celery and onion; cook and stir 5 minutes or until tender.
3. Add escarole, chicken broth, cannellini beans, and 2 cups water. Bring to boiling; reduce heat to simmer.
4. Drop pork meatballs into broth. Gently stir. Cover; simmer 20 minutes or until meatballs are cooked through (160 degrees F). Top with additional Parmesan.