

Creamy Italian Wedding Soup

with Chicken Meatballs & Veggies



20-30min



2 Servings

Garlic is a staple ingredient, having too much on hand can seem overwhelming, but it's really a good problem to have! Garlic cloves can be frozen peeled (or not!) and stored in an airtight container or bag for up to 6 months.

What we send

- chicken broth concentrate
- scallions
- asparagus
- garlic
- sugar snap peas
- crushed red pepper flakes
- chicken sausage
- 7
- 1

What you need

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

Tools

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 700kcal, Fat 47g, Carbs 42g, Protein 28g



1. Form meatballs

Scoop **12 slightly rounded tablespoons chicken sausage** onto a plate and, using lightly moistened hands, roll into **meatballs**.



2. Prep ingredients

Trim bottom 2 inches from **asparagus**, then cut into ½-inch pieces. Trim ends from **snap peas**, then cut into ½-inch slices on an angle. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Peel and finely chop **1 large garlic clove**.



3. Prep broth

In a measuring cup or small bowl, whisk together **mascarpone, chicken broth concentrate, 2½ cups water, and 1 tablespoon flour** until smooth. Season with **½ teaspoon salt**



4. Sauté meatballs

Heat **1 tablespoon oil** in a medium pot over medium-high until shimmering. Add **meatballs** in a single layer and cook, turning once or twice, until golden all over, about 5 minutes.



5. Add aromatics & broth

Stir in **garlic, scallion whites and light greens, and a pinch of the crushed red pepper**. Cook, stirring, until fragrant, 5–10 seconds. Stir **broth mixture**, then add to pot. Cover and bring to a boil. Reduce heat to medium and cook, partially covered, until meatballs are cooked through, about 5 minutes.



6. Finish & serve

Stir in **pasta** and cook, partially covered, stirring to prevent sticking, until just al dente, 5–7 minutes. Stir in **asparagus** and **snap peas** and cook until bright green and crisp-tender, 2–3 minutes. Season to taste with **salt** and **pepper**. Ladle **soup** into bowls and sprinkle **scallion dark greens** over top. Enjoy!