



## Italian Wedding Soup

with Ready-to-Heat Meatballs, Orzo & Pesto



ca. 20min



2 Servings

This classic soup gets its name from the Italian phrase "minestra maritata," which means "married soup," a reference to the union of flavors. For this 20-minute meal, we're eloping! We found a way to achieve a ton of flavor in no time, thanks to ready-to-heat beef meatballs—no rolling required! The meatballs simmer with spinach, aromatics, and orzo in broth. The result is a no-fuss, one-pot soup that ticks all the boxes.



## What we send

- garlic
- 1 bag carrots
- 4 oz snap peas
- ½ lb pkg ready to heat beef meatballs <sup>1,2,3,4</sup>
- 1 pkt turkey broth concentrate
- 3 oz orzo <sup>4</sup>
- 5 oz baby spinach
- ¾ oz Parmesan <sup>2</sup>
- 2 oz basil pesto <sup>2</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium pot
- microplane or grater

## Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 680kcal, Fat 37g, Carbs 57g, Protein 32g



### 1. Prep ingredients

Finely chop **1 teaspoon garlic**. Scrub **carrot**, halve lengthwise, and cut into ½-inch half-moons. Thinly slice **snap peas** lengthwise.



### 2. Brown meatballs

Heat **1 tablespoon oil** in a medium pot over medium-high. Add **meatballs** and **carrots**. Cook, stirring occasionally, until meatballs are browned and carrots are tender, 3-5 minutes. Add **garlic** and cook, stirring, until fragrant, about 1 minute.



### 3. Start soup & cook orzo

To pot with **carrots and meatballs**, stir in **broth concentrate** and **3 cups water**, scraping up any browned bits from bottom of pot. Bring to a boil. Stir **orzo** into **soup**. Cover and reduce heat to a simmer. Cook until orzo is tender, 8-10 minutes.



### 4. Add spinach & snap peas

Uncover pot, then stir in **spinach** and **snap peas**. Cook until spinach is wilted and snap peas are crisp-tender, about 2 minutes. Season **soup** to taste with **salt** and **pepper**.



### 5. Finish

Finely grate **Parmesan**. Spoon **soup** into bowls. Garnish **soup** with **Parmesan** and **pesto** just before serving. Enjoy!



### 6. Serve

Enjoy!