



In your box

1 oz. Grated Parmesan
1 Tbsp. Cornstarch
1 tsp. Italian Seasoning Blend
1 Shallot
1 Ciabatta
4 oz. Kale
12 oz. Ground Pork
4 tsp. Chicken Base
3 oz. Ditalini



Italian Wedding Soup with Pork Meatballs with Parmesan ciabatta

NUTRITION per serving—Calories: 838, Carbohydrates: 66g, Fat: 43g, Protein: 50g, Sodium: 1627mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl, Medium Pot

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **Parmesan, cornstarch, Italian seasoning**



1

Prepare the Ingredients

- Halve and peel **shallot**. Cut halves into ¼” dice.
- Cut **ciabatta** into ½” slices.
- Stem **kale** and coarsely chop.



2

Form the Meatballs

- Thoroughly combine **ground pork**, half the **Parmesan** (reserve remaining for ciabatta), half the **cornstarch**, half the **Italian seasoning** (reserve remaining of both for soup), a pinch of **salt**, and ¼ tsp. **pepper** in a mixing bowl.
- Form pork mixture into eight meatballs, about the size of a ping-pong ball.



3

Sear the Meatballs

- Place a medium pot over medium-high heat. Add 2 tsp. **olive oil** and **meatballs** to hot pot. Cook until well-browned on three sides, 2-3 minutes per side.
- Transfer meatballs to a plate. *Meatballs will finish cooking in a later step.*
- Reserve pot; no need to wipe clean.



4

Start the Soup

- Return pot used to sear meatballs to medium heat and add 2 tsp. **olive oil** and **shallot**. Stir until translucent, 30-60 seconds.
- Add remaining **Italian seasoning, chicken base**, and 4 cups **water**. Increase heat to medium-high and bring to a simmer. Cook, 5 minutes.
- While soup simmers, bake ciabatta.



5

Bake Ciabatta and Finish Soup

- Place **ciabatta** on prepared baking sheet. Top with ½ tsp. **olive oil** and remaining **Parmesan** (reserve a pinch for garnish). Bake in hot oven until golden brown, 10-12 minutes.
- While ciabatta bakes, add **pasta, kale, meatballs**, and a pinch of **salt** and **pepper** to soup. Combine remaining **cornstarch** with 1 tsp. **water** and stir into soup.
- Return to a simmer and cook until pasta is tender and meatballs reach a minimum internal temperature of 160 degrees, 8-10 minutes.
- Plate dish as pictured on front of card, garnishing soup with reserved Parmesan. Bon appétit!