

One-Pot Pork Wedding Soup

WITH PARMESAN AND SPINACH

Family Meal



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Large Pot, Mixing Bowl

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

- 5 oz. Baby Spinach
 - 8 oz. Carrot
 - 1 tsp. Potato Spice Seasoning
 - 6 oz. Pipette Pasta
 - 1 tsp. Garlic Salt
 - 8 tsp. Chicken Broth Concentrate
 - ¼ cup Panko Breadcrumbs
 - 4 oz. Grated Parmesan Cheese
 - 1 Yellow Onion
- Customize It Options**
- 16 oz. Ground Pork
 - 16 oz. Italian Pork Sausage
 - 16 oz. Ground Beef

Leave A Review

Your opinion matters!



Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/37872

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **cheese**

Customize It Instructions

- If using **ground beef**, add meatballs to hot pan and cook until beef reaches minimum internal temperature, 10-12 minutes.
- If using **Italian sausage**, add meatballs to hot pan and cook until pork reaches minimum internal temperature, 12-15 minutes.



1. Prepare Ingredients and Form Meatballs

- Peel, trim, and halve **carrot** lengthwise. Cut halves into 1/4" half-moons on an angle.
- Halve and peel **onion**. Cut halves into 1/4" dice.
- In a mixing bowl, combine **ground pork**, **garlic salt**, **panko**, and half the **cheese** (reserve remaining for garnish). Form mixture into 16 equally-sized meatballs.



2. Cook the Meatballs

- Place a large pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **meatballs** to hot pot. Stir occasionally until browned and meatballs reach a minimum internal temperature of 160 degrees, 10-15 minutes.
- Transfer meatballs to a plate and let cool, 3 minutes.
- Keep pot over medium-high heat; no need to wipe clean.



3. Cook the Vegetables

- Add 2 tsp. **olive oil**, **carrots**, and **onions** to hot pot.
- Stir occasionally until onions are translucent and carrots are slightly tender, 3-5 minutes.



4. Add Broth and Pasta and Halve Meatballs

- Add 8 cups **water**, **chicken base**, **potato spice seasoning**, and 1 tsp. **salt** to hot pot. Bring to a simmer.
- Once simmering, add **pasta** and cook until al dente, 9-10 minutes.
- Reduce heat to low.
- While pasta cooks, halve **meatballs**.



5. Finish the Dish

- Add **meatballs** and **spinach** to hot pot. Stir occasionally until spinach is wilted and meatballs are heated through, 3-5 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **soup** with remaining **cheese**. Bon appétit!