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## Creamy Italian Wedding Soup

with Chicken Meatballs & Veggies



20-30min



4 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

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

## What you need

- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- olive oil

## Tools

- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

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

## Nutrition per serving

Calories 680.0kcal, Fat 46.0g, Proteins 28.0g, Carbs 41.0g



### 1. Form meatballs

Scoop **24 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 **2 large garlic cloves**.



### 3. Prep broth

In a measuring cup or small bowl, whisk together **all of the mascarpone and chicken broth concentrate, 4 cups water**, and **2 tablespoons flour** until smooth. Season with **1 teaspoon salt**.



### 4. Sauté meatballs

Heat **1½ tablespoons oil** in a large pot over medium-high until shimmering. Add **meatballs** in a single layer and cook, turning once or twice, until golden all over, 5-6 minutes.



### 5. Add aromatics & broth

Stir in **garlic, scallion whites and light greens**, and **a pinch of the crushed red pepper** and 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** and ladle into bowls. Sprinkle with **scallion dark greens** and serve. Enjoy!