MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Prime Premium Ground Veal

1 egg

1 lemon, zested

1 tablespoon kosher extra virgin olive oil

2 medium carrots, chopped

1 medium white onion, chopped

2 stalks celery, chopped

3 cloves garlic, thinly sliced

1 sprig fresh rosemary

1 quart kosher low-sodium chicken stock

2 cups fresh spinach

1 tablespoon fresh basil, chopped

1 tablespoon fresh parsley, chopped

Kosher salt

Fresh ground black pepper

1. Heat your favorite large soup or stock pot over a medium flame and add your extra virgin olive oil. When warm, add your chopped carrots, celery, and onions to the pot and season with kosher salt and ground pepper. Cook for about 2 to 3 minutes then add your slivered garlic, fresh rosemary, chicken stock, and fresh spinach. Stir and let come to a gentle boil. After about 5 to 7 minutes, reduce heat to low-medium. If you prefer, you can add 1 to 2 cups of water to thin out the soup.

2. Prepare your kosher ground veal meatballs by adding the kosher ground veal, lemon zest, egg, kosher salt, and ground pepper to a medium mixing bowl. Gently combine the ingredients with your hands and form meatballs the size of golf balls.

3. Bring up the heat on the soup to a medium-high heat and carefully lower each veal meatball down into the soup. Allow them to cook for about 7 to 10 minutes.

4. Serve your Kosher Italian Wedding Soup with Ground Veal hot with a sprinkling of fresh parsley and basil!

Bon Appétit!