



### **FOR THE MEATBALLS:**

In a bowl mix together the following:

- **1 pound ground sausage**
- **1 pound ground beef**
- **1 pound ground veal – (if you can't find inexpensive ground beef use 1.5 pounds of sausage and 1.5 pounds of beef)**
- **¾ cups shredded Parmesan cheese**
- **¾ cup bread crumbs**
- **1 egg**
- **1 TBS crushed oregano**
- **2 minced garlic cloves (large)**
- **2 TBS chopped fresh basil**
- **2 TBS grated yellow onion**
- **Black pepper**

Mix well and form small meatballs.

Heat a large skillet with olive oil and fry the meatballs, turning as they brown. Drain on paper towels.

### **FOR THE SOUP:**

- Heat a large pot with some olive oil. Add **1 chopped fennel bulb, 1 medium white onion and 2 chopped carrots**. Cook for about 10 minutes until the veggies soften.
- Add **1 chopped small summer squash and 1 small chopped zucchini**. Cook for an additional 4 minutes.
- Add **¾ cup frozen corn, 1 cup small pasta, 1 – 14 oz. can cannellini beans and 16 meatballs**. Add **6 cups chicken stock and 1 – 14 oz. can chopped tomatoes**. Mix well.
- Bring to a simmer and cook for about 20 minutes. Remove from heat. Add **1 cup chopped spinach leaves and 2 ½ TBS chopped basil leaves**. Mix and allow wilting.
- Ladle into a soup bowl and add **shredded Parmesan cheese**.
- Serve with crusty bread.

