Italian Wedding Soup

2 Tablespoons olive oil

3 cloves garlic, minced

1 onion, diced

3 carrots, peeled and sliced

2 stalks celery, sliced thin

½ teaspoon dried thyme

8 cups chicken stock

2 bay leaves

½ cup uncooked acini di pepe pasta

1 sprig rosemary

3 cups baby spinach, chopped

1 tablespoon freshly squeezed lemon juice

2 tablespoons chopped fresh parsley leaves

Kosher salt and freshly ground black pepper, to taste

¼ cup shredded Parmesan

Chicken Meatballs

½ pound ground chicken

½ pound chicken sausage, casing removed

⅓ cup Panko

¼ cup freshly grated Parmesan

1 large egg

3/4 teaspoon dried oregano

½ teaspoon dried basil

½ teaspoon dried parsley

¼ teaspoon garlic powder

Combine ground chicken, chicken sausage, Panko, Parmesan, egg, oregano, basil, parsley and garlic powder.

Season with salt and pepper.

Combine with hands.

Roll mixture into 3/4 inch balls. (25-30 meatballs)

Heat 1 T. oil in Dutch oven.

Add meatballs, in batches, and cook until all sides are browned - about 2-3 minutes

Transfer to a paper towel lined tray to drain.

Heat 1 T. oil in dutch oven.

Add garlic, onion, carrots and celery.

Cook 3-4 minutes.

Stir in thyme and cook 1 minute.

Whisk in chicken stock and bay leaves; bring to a boil.

Stir in acini di pepe, rosemary and meatballs.

Reduce heat and simmer until 9-12 minutes.

Stir in spinach, lemon juice and parsley until spinach and cook 2 minutes.

Season with salt and pepper.

Serve with shredded parmesan.