

Hearty Meatball Soup



A heart-warming soup that will satisfy the whole family on a cold winter's day.

Recipe provided by Leggo's and Edgell.

Ingredients

400g pork mince

2 tablespoons Leggo's Tomato Paste

Zest of 1 small lemon

1 tablespoon olive oil

1L chicken stock

500g jar Leggo's Neapolitan Pasta Sauce

$\frac{1}{3}$ cup risoni pasta

1 carrot, diced

400g can Edgell Red Kidney Beans, drained

1 zucchini, diced

Crusty bread, for serving

Method:

1. Combine mince, Leggo's Tomato Paste and lemon zest in large bowl. Mix well and shape in to small balls.
2. Heat oil in a large saucepan over medium high heat. Add meatballs and cook, turning regularly, for 4-5 minutes or until browned.
3. Pour in chicken stock, Leggo's Pasta Sauce, risoni and carrot. Bring to a gentle simmer and cook for 10 minutes. Add Edgell Red Kidney Beans and zucchini and cook for a further 5 minutes.
4. Season soup to taste and serve with crusty bread.