



### Stracciatella (Italian Wedding Soup)

5 cups chicken stock  
4 large eggs  
4 tablespoons grated Parmesan cheese, plus extra for garnish  
2 tablespoons dried bread crumbs or crushed crackers  
1 tablespoon flour  
Zest of 1 lemon  
1 cup shredded or finely chopped spinach leaves  
½ cup cooked rice or orzo pasta (optional)  
Extra-virgin olive oil  
Salt and pepper to taste

In saucepan, over medium high heat, bring chicken stock to a boil.

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In a bowl, whisk the eggs, cheese, bread crumbs, flour and lemon zest. Add egg mix in a slow stream into the boiling stock, stirring or whisking constantly.

After the mixture is added, set heat to low and adjust seasoning with salt and pepper. Stir in shredded spinach leaves. Simmer for 2 minutes.

This is meant to be a quick soup.

Ladle into bowl and drizzle with a little olive oil and extra cheese.