

ITALIAN MEATBALL SOUP



Warm up your students with our comforting Italian Meatball Soup! This satisfying soup has tender meatballs in a rich chicken broth. We add a unique touch of creamy spinach and artichoke dip, plus delicious tomato basil couscous. Seasoned with garlic and onion, it's a hearty, flavorful meal that's easy for your kitchen and a hit with K-12 students!



Ingredients:

- 1 lb., 14 oz. Beef Meatballs
- 1 cup Gordon Choice Spinach & Artichoke Dip #461740
- 1 Tbsp. garlic powder
- 1 Tbsp. onion powder
- 1 Tbsp. black pepper
- 1 cup Gordon Choice Tomato Basil Couscous Salad #964707
- 1 gal., 1 qt. chicken broth
- ¼ c., 1 Tbsp. low sodium chicken base
- 1 gal., 1 qt. tap water

Instructions:

1. Thaw meatballs.
2. In a pot, bring the chicken base, water, garlic powder, onion powder, and pepper to a boil.
3. Add meatballs and spinach artichoke dip and bring back to a boil.
4. Turn down heat and simmer for 15 minutes.
5. Add the couscous salad and stir all to combine.
6. Serve 8 oz. (ensure each cup of soup has two meatballs).

Product	Description	Code #	Pack Size
 Gordon Choice® Spinach Artichoke Dip	Elevate your appetizer menu with this crowd-pleasing classic! Our rich and creamy Spinach Artichoke Dip is crafted with a velvety blend of mozzarella, provolone, Parmesan, and Romano cheeses. Tender artichoke hearts and spinach add pops of color and freshly crafted flavor.	461740	2/5 lb.
 Brickman's® Tomato Basil Couscous	Bring a taste of the Mediterranean to your menu with this flavorful, convenient couscous salad. Fluffy couscous is tossed with juicy tomatoes and a touch of fresh basil creating a versatile crowd-pleaser that's perfect for busy kitchens.	964707	2/5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

