

Meatball Soup

Ingredients

For the Meatballs

- 500g / 1lb minced beef
- 1 egg
- 1/2 cup breadcrumbs
- 1 tbsp parsley
- pinch of pepper

For the Soup

- 1.5L / 6 cups beef stock
- 1 can stewed tomatoes
- 2 carrots
- 1 cup green beans
- 1 tsp oregano
- 1/4 cup mini shell pasta

Method

1. Combine egg, breadcrumbs, parsley and pepper, and then mix in the beef.
2. Shape into small meatballs and fry until outside is firm.
3. Drain meatballs and then add all ingredients to the saucepan except for the pasta.
4. Bring to the boil and simmer for 10 minutes.
5. Add the pasta and serve once it is soft.

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