

Meatball Soup



Ingredients:

1/2	c	Carrots, finely diced
1/2	c	Celery, finely diced
1	T	Olive Oil
360	ml	<i>Nana</i> Pasta Sauce (<i>Traditional</i>)
360	ml	Beef broth
8		Meatballs, fully cooked (see <i>Spaghetti with Meatballs</i> recipe)
		Salt and black pepper to taste
		Chili Flakes to taste

Preparation:

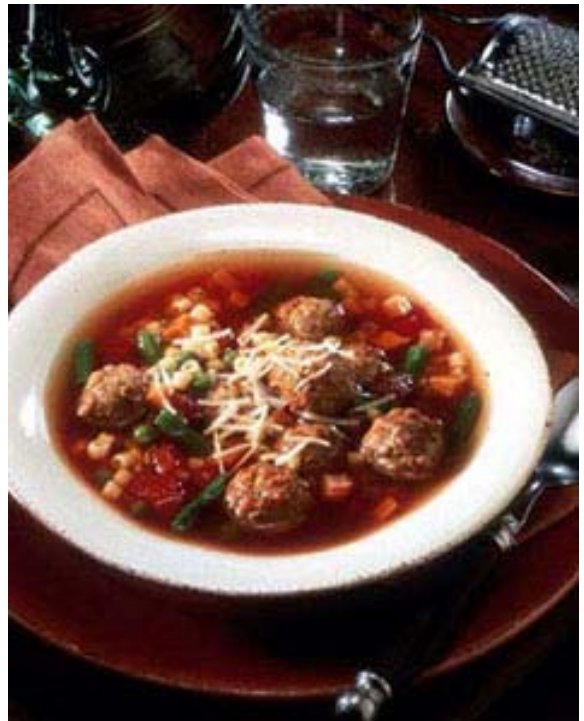
Heat the olive oil in a saucepan, and once it is hot, add the diced carrots and celery. Sauté over medium heat until the vegetable begin to caramelize. Add the beef broth and *Nana* Pasta Sauce (*Traditional*), and then bring to a simmer.

Add the meatballs to the soup. Simmer for 12-minutes. Season with salt, pepper, and chili flakes to taste.

Serve with garlic bread, as an appetizer, side dish, or lunch meal.

Variations: You can add 1/3-cup cooked short pasta, and/or 1/4-cup green peas, and/or 1/4-cup green beans cut into 1-inch lengths.

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For best results always use *Nana* Pasta Sauce.