

RECIPE: Italian Wedding Soup

Slow cooker directions

Step 1: Thaw freezer bag in fridge 12-24 hours before cooking.

Step 2: Dump contents of the freezer bag, plus 6 cups of chicken broth, to a slow cooker.

Step 3: Cook on low 8-10 hours

Step 4: During the last hour of cooking time, add pasta and spinach.

Step 5: Serve and enjoy! Optional: Garnish with parmesan cheese.

Instant pot directions

Step 1: Dump the contents of the freezer bag into the Instant Pot, add 6 cups chicken broth.

Step 2: Set to High Pressure for 7 minutes, followed by a quick release.

Step 3: Open Instant pot, stir in acini di pepe, set valve to deal and set to high pressure cook for 2 minutes, followed by a quick release.

Step 4: Stir in spinach until wilted, serve and enjoy! Optional: Garnish with parmesan cheese.

Expiration date: _____



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