Escarole with Chicken Soup

Description

Escarole

Summary

Yield: 10
Source: Aunt Yolanda
Prep Time: 45 minutes
Category: Soups
Cuisine: Italian

Ingredients

- 1 bunch Escarole
- 1 chicken
- 1/2 lb hamburger meat
- 1 egg
- 1 Bread
- 1/4 cup Grated Cheese

Instructions

Wash escarole thouroughly. Boil until tender

Place chicken in 8 cups water and boil until done, can boil with carrots, celery and onion

Mix hamburger meat with egg, parsley, salt, pepper, bread (soaked in water), and grated chesee. Fry or bake

Remove chicken from soup. Add meatball and let cook for 10 mins.

Add escarole, let cook for 10 mins

Add 2 eggs, (mix and beat eggs with cheese, salt/pepper

Cook everything together until eggs are done.