

GREAT SOUP WITH BAY-DIANE'S FAVORITE EASY AND TASTY MEATBALL SOUP WITH BAY

Soup Base Ingredients:

- 1 tablespoon lemon olive oil
- 1 half cut onion, chopped
- 6 medium to large cloves garlic, chopped
- 8 cups chicken broth
- 2 dried New Mexico chiles
- 2 fresh bay leaves
- 1 can black beans, drained
- 1 can butter beans, drained
- 2 tablespoons oregano

Meatballs Ingredients:

- $\frac{3}{4}$ pound ground chicken
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{4}$ teaspoon cayenne pepper
- 1 teaspoon freshly ground black pepper
- 1 clove garlic, minced
- $\frac{1}{4}$ cup minced fresh flat-leaf parsley

DIRECTIONS:

Put lemon olive oil in a soup pot and heat.

Saute chopped onion in oil for 3 minutes on medium.

Add chopped garlic to onion and continue **cook** for 2 more minutes.

Add 8 cups of chicken broth to the soup pot, and bring to a boil.

Turn off broth and add chiles and bay leaves.

Mix all meatball ingredients.

Shape into one inch balls.

Bring broth to boil and **drop** in meatballs.

Simmer meatballs for about 8-10 minutes.

When the meatballs are done, **add** the black beans, butter beans, and oregano.

Heat for 5 minutes.

Remove the chiles and bay leaves before serving. **ENJOY!**