



Stracciatella

(Italian egg drop soup)

PREP 5 MINS | COOK 10 MINS
SERVES 4

INGREDIENTS:

5 cups chicken stock or canned chicken broth
2 large eggs
3 tablespoons freshly grated Parmesan (or to taste)
¼ cup minced fresh Italian parsley
Salt and pepper to taste

DIRECTIONS:

In a large saucepan bring chicken stock to a boil over moderate heat.

In a bowl beat together the eggs, Parmesan, and parsley.

Reduce the heat to low and drizzle egg mixture into the stock, gently stirring as you pour.

Simmer, stirring, just until eggs are set. Season with salt and pepper.