

Mama Mia's Italian Meatball Sub Soup

INGREDIENTS

For the Meatballs

- 1 lb. ground beef
- 1/2 cup Italian bread crumbs
- 4 cloves garlic, minced
- 1/4 cup fresh Italian parsley, chopped
- 1 teaspoon crushed red pepper flakes
- 1/2 teaspoon kosher salt
- 1 tablespoon olive oil

For the Soup

- 2 tablespoons extra-virgin olive oil
- 1 large onion, diced
- 3 large clove garlic, minced
- 2 tablespoons tomato paste
- 1 28-oz. can of crushed tomatoes
- 4 cups beef broth
- 1 cup milk
- 3 cups shredded mozzarella, divided
- 1/2 cup freshly grated Parmesan
- 1 tablespoon Italian seasoning
- 1 teaspoon dried oregano
- 1 teaspoon of kosher salt
- 1 teaspoon of freshly ground black pepper
- Mini brioche rolls and parsley for serving

INSTRUCTIONS

1. Preheat oven to 350° and line two baking sheets with parchment paper. In a large bowl, combine ground beef, bread crumbs, garlic, parsley, and crushed red pepper flakes and season with salt and pepper. Mix slightly, add oil if necessary, and finish until fully combined. Don't overwork the mixture.
2. Roll into meatballs and transfer to one prepared baking sheet. It should yield 15 medium-sized meatballs.
3. Bake until browned and cooked through for about 15 minutes, and remove from oven. Turn on the broiler.
4. In a large pot over medium-high heat, heat oil. Add onion and cook until soft and golden, 6 minutes, then add garlic and cook until fragrant, 1 minute. Add tomato paste and seasonings and stir until combined. Add tomatoes, beef broth, and milk and stir until blended.

5. Add half the mozzarella and all the Parmesan. Stir until thoroughly melted. Add meatballs and bring to a simmer
6. Ladle soup into four oven-safe ramekins or bowls. Top with a baguette slice and remaining mozzarella. Broil until browned and bubbly, 2 to 3 minutes. Top with parmesan and fresh parsley. Serve hot.