

## GUASTELLO'S VILLAGE MARKET

# Albondigas Soup

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Serves 4

### Ingredients

For the meatballs:

2 strips bacon, diced  
¼ cup diced onion  
1 clove garlic, minced  
8 oz. ground sirloin  
¼ cup dry breadcrumbs  
2 tbl. minced fresh parsley  
½ tsp. paprika  
½ tsp. kosher salt  
½ tsp. black pepper  
1 egg, beaten

For the soup:

1 cup diced onion  
2 tbl. olive oil  
4 cloves garlic, minced  
2 tsp. chili powder  
2 cups beef broth  
2 cups water  
2 corn tortillas, chopped  
1 cup halved grape tomatoes, divided  
1 ½ cups frozen corn kernels  
2 cups sliced button mushrooms  
Fresh lime juice to taste  
2 tbl. chopped fresh cilantro  
Sour Cream

Preheat oven to 400°. Coat a broiler pan with nonstick spray.

For the meatballs, cook bacon in a skillet over medium-high heat just until crisp, about 4 minutes; transfer to a paper-towel-lined plate. Drain all but 1 tbl. drippings.

Sauté ¼ cup onion in drippings in skillet over medium heat until softened, about 3 minutes. Add 1 clove minced garlic and cook 1 minute more.

Combine sirloin, bacon, onion mixture, bread crumbs, parsley, paprika, salt, and pepper. Stir in egg. Form mixture into 28 1-inch meatballs and place on prepared broiler pan. Bake meatballs until fully cooked, about 10 minutes.

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For the soup, sauté 1 cup onion in oil in a large pot over medium heat until softened, about 5 minutes. Add 4 cloves minced garlic and chili powder; cook 1 minute.

Add broth, water, tortillas, and ½ cup tomatoes. Simmer soup 5 minutes.

Puree soup in a blender and return to pot. Skim off any tomato skins and add remaining tomatoes, corn, mushrooms, and meatballs. Simmer soup 15 minutes. Season soup with salt, pepper, and lime juice. Garnish each serving with cilantro and sour cream.

***Credit: Cuisine At Home***