

## AGNOLLINI SOUP OR AGNOLINI IN BRODO DI POLLO



### **Ingredients (serves 2 people):**

2 cloves garlic, minced

1 onion, sliced

Olive oil to taste

1 celery stalk

300 chicken agnolini

500 ml chicken stock

Salt to taste

Black pepper to taste

Chopped parsley to taste

Grated Parmesan cheese to taste

Spring onion to taste

### **Preparation:**

1. In a pan put a drizzle of olive oil and fry the garlic, onion and celery.
2. Brown and add the warm sotck chicken.
3. Bring to a boil and add agnolini.
4. Cook until the paste is al dente.
5. Turn off the heat and add the parsley and spring onion to taste.
6. Serve with grated Parmesan cheese to taste.