# Meatballs with Pasta Tomato Soup

NIBBLEDISH CONTRIBUTOR

## Ingredients

***serves 4 to 6***

- 1 clove garlic, minced
- 1 onion, chopped
- 2 potato, cut into cubes
- 1 carrot, cut into cubes
- 1 can (28 oz.) diced tomato

- 8 oz. bowtie pasta
- salt and pepper
- 2 cups chicken stock
- 4 cups water

*for meatballs*

- 1 lb. ground beef
- 1 egg
- 1 teaspoon dried thyme
- 2 teaspoons dried parsley
- 1/2 teaspoon paprika
- 1/2 teaspoon cayenne pepper

- pinch of salt and pepper

## Instructions

1. In a pot, heat 1 tablespoon oil, cook potato, carrot, onion and garlic until fragrant. Pour tomato into the pot, stir a little bit, then add stock and water, let it boil.
2. After the soup base boil, add salt and pepper to taste. With low heat, simmer about 20 to 30 minutes.
3. Meanwhile, make the meatballs. Combine all the  ingredients of meatballs. Then divide into small balls, like grape shape.
4. Add meatballs into the pot, then add bowtie pasta too, then cook about 15 minutes.
5. Serve with salad will be wonderful for lunch or dinner.