**Ingredients:**

¾ lb. ground chicken, turkey, pork, beef, veal, or a combination
½ cup dry bread crumbs or panko
3 large eggs
½ cup grated Romano cheese, divided
½ cup grated Parmesan cheese, divided
1 Tbsp. chopped fresh oregano (or 1 tsp. dried)
1 tsp. salt
½ tsp. fresh ground black pepper
3 Tbsp. olive oil, divided
1 medium yellow onion, diced
4 cloves garlic, minced
8 cups chicken stock
1 bunch greens (such as escarole) trimmed & torn into bite-size pieces (about 6 lightly packed cups)
red pepper flakes (optional)
lemon wedges (optional)

**Instructions:**

1. Combine ground meat, bread crumbs, 1 egg, and ¼ cup each of the cheese, oregano, salt, and pepper in a bowl.
2. Mix, and form into ¾ to ½ inch balls. You should have 20-30 meatballs, depending on how large you form them.
3. In a large skillet, heat 2 Tbsp. olive oil over medium high heat.
4. Add the meatballs in batches and cook, turning until browned all over. This should take 3-5 minutes. (If they are still pink in the middle, don’t worry; they will continue to cook in the broth.) Set them aside on paper towels or a paper bag to absorb excess oil.
5. In a 4-6 quart soup pot, heat the remaining 1 Tbsp. oil over medium high heat.
6. Add the onion and garlic. Sauté until the onions are tender and the garlic is soft, but not browned (about 5 minutes).
7. Add the stock and bring to a boil.
8. Add the greens, reduce heat to low, cover, and simmer for 10 minutes.
9. Add the meatballs and cook another 5 minutes.
10. Meanwhile, combine the remaining 2 eggs and cheeses in a small bowl, stirring with a fork to blend.
11. Slowly pour the egg mixture into the hot soup, stirring constantly.
12. Cover and simmer just until the eggs are a bit set, about 30 seconds.
13. Season to taste with salt and pepper, maybe even a pinch of red pepper flakes and a squirt of lemon juice. Serve immediately.

**Special Notes:**

Serves 6-8

Leftover soup will keep in a sealed container in the refrigerator up to 3 days. To re-heat, simmer gently over low heat.