

**Ingredients**

|   |                                   |
|---|-----------------------------------|
| 1 tablespoon vegetable oil                          | 2 (14 ounce) cans beef broth      |
| 1 medium onion, chopped                             | 1 teaspoon sugar                  |
| 1 pound ground beef                                 | 1/2 teaspoon ground nutmeg        |
| 1 clove garlic, crushed                             | 1 teaspoon salt                   |
| 1 pound eggplant, diced                             | 1/2 teaspoon ground black pepper  |
| 3/4 cup sliced carrots                              | 1/2 cup dry macaroni              |
| 3/4 cup sliced celery                               | 2 teaspoons chopped fresh parsley |
| 2 (14.5 ounce) cans Italian diced tomatoes, drained | 1/2 cup grated Parmesan cheese    |

**Instructions**

Heat the oil in a skillet over medium heat, and cook the onion, beef, and garlic until beef is evenly brown. Drain grease, and mix in eggplant, carrots, celery, and tomatoes. Pour in beef broth. Mix in sugar, and season with nutmeg, salt, and pepper. Cook and stir until heated through.

Mix macaroni into the soup, and continue cooking 12 minutes, or until macaroni is al dente. Mix in parsley. Top with Parmesan cheese to serve.