Recipe

Lasagna Soup

Servings | Prep Time | Total Time

45min

30min

7

**COOKWARE NEEDED**

Knife

Cutting Board

Soup pot

# Ingredients

1/2 pound lean ground beef

1/2 pound ground Italian sausage

salt and freshly ground black pepper , to taste

1 Tablespoon olive oil

1 yellow onion , chopped

3 cloves garlic , minced

2 Tablespoons tomato paste

24 ounce marinara sauce

1/4 teaspoon red pepper flakes

2 teaspoons dried parsley

1/2 teaspoon dried oregano leaves

1 teaspoons dried basil

7 cups low sodium chicken broth

9 lasagna noodles , broken into pieces

10 ounces ricotta cheese (or cottage cheese)

1 cup shredded mozzarella cheese

fresh basil , for serving

**COOKING DIRECTIONS**

1. In a large pot over medium-high heat, cook ground beef and sausage until browned. Season with salt and pepper as you cook.
2. Drain grease and remove meat from the pot.
3. In a large pot heat olive oil over medium heat. Toss in diced onion and sauté for about 5 minutes, stirring occasionally. Add in minced garlic and cook for another minute or two.
4. Stir in tomato paste, marinara sauce, spices, and broth
5. Bring to boil then add lasagna noodles (broken into 4ths) to pot and reduce heat to medium-low and cook, stirring occasionally, until noodles are tender.
6. In a small bowl, stir together mozzarella, Parmesan and ricotta cheeses
7. Ladle the hot soup into bowls, and dollop a scoop of the cheese mixture on top. Garnish with fresh basil