

Lasagna Soup

Savory Lasagna Soup: A Comforting Italian Classic

Ingredients:

- 2 tablespoons extra virgin olive oil, divided
- 1 pound lean ground beef
- 1 large yellow onion, diced (about 2 cups)
- 3–5 garlic cloves, minced
- 4 cups low-sodium chicken broth
- 1 can (14.5 oz) petite diced tomatoes
- 1 can (14.5 oz) crushed tomatoes
- 2 1/2 tablespoons tomato paste
- 1 3/4 teaspoons dried basil
- 3/4 teaspoon dried oregano
- 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon fennel seeds, crushed
- 1/2 teaspoon dried thyme
- 1 teaspoon granulated sugar
- 1 1/2 tablespoons chopped fresh parsley, plus more for garnish
- Salt and freshly ground black pepper, to taste
- 8 lasagna noodles, broken into bite-size pieces (about 6.5 oz)
- 1 1/4 cups shredded mozzarella cheese (about 5 oz)
- 1/2 cup finely shredded parmesan cheese (about 2 oz)
- 8 oz ricotta cheese

Instructions:

1. Prepare the Soup:

- In a large pot, heat 1 tablespoon of olive oil over medium-high heat. Add the ground beef, season with salt and pepper to taste, and cook until browned, breaking it up with a spoon. Drain most of the fat and set the beef aside.

- In the same pot, heat the remaining 1 tablespoon of olive oil. Add the diced onion and sauté until softened, about 3 minutes. Add the minced garlic and sauté for an additional 30 seconds.
- Pour in the chicken broth, diced tomatoes, crushed tomatoes, tomato paste, basil, oregano, rosemary, fennel seeds, thyme, sugar, parsley, and the cooked ground beef. Season with salt and pepper to taste. Bring the mixture to a boil, then reduce the heat to medium-low, cover, and simmer for 20 minutes.

2. Prepare the Noodles:

- Meanwhile, cook the lasagna noodles according to the package instructions. Reserve 1 cup of pasta water before draining the pasta.

3. Combine and Serve:

- Add the cooked lasagna noodles to the soup along with 1/2 to 1 cup of pasta water, as desired.
- In a mixing bowl, combine the shredded mozzarella, parmesan, and ricotta cheeses using a fork.
- Ladle the soup into bowls, then top each serving with a generous scoop of the cheese mixture. Garnish with chopped parsley.
- For a melty cheese topping, microwave the soup briefly after adding the cheese mixture, or transfer the soup to oven-safe bowls and broil until the cheese is melted and bubbly.

Enjoy the Taste of Italy: Savor the rich flavors of this hearty lasagna soup, reminiscent of a traditional Italian lasagna but with the convenience of a comforting soup. Each spoonful is a delicious harmony of savory broth, tender noodles, and creamy cheese.

Warm up your evening with this comforting Lasagna Soup that brings the flavors of Italy to your table!