

## Warm Up with Creamy Garlic Butter Chicken Lasagna Soup

Creamy Garlic Butter Chicken Lasagna Soup



**CREAMY GARLIC BUTTER CHICKEN LASAGNA SOUP**

YOU WILL NEED:  
1 tablespoon olive oil  
1 pound boneless skinless chicken breasts  
4 cloves garlic, minced  
1 small onion, chopped



**TIME**  
**6-7 min**

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### INGREDIENTS

- 1 tablespoon olive oil
- 1 pound boneless skinless chicken breasts
- 4 cloves garlic, minced
- 1 small onion, chopped
- 4 cups chicken broth
- 1 can (14.5 oz) diced tomatoes
- 2 teaspoons dried basil
- 1 teaspoon dried oregano
- 8 oz lasagna noodles, broken into pieces
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 cup shredded mozzarella cheese
- Salt and pepper to taste
- Fresh basil or parsley for garnish

### DIRECTIONS

- 1. Sear the : Chicken:** In a large pot, heat the olive oil over medium-high heat. Season the chicken breasts with salt and pepper, then add them to the pot. Cook for about 6-7 minutes on each side until golden brown. Remove the chicken from the pot and set it aside to rest.
- 2. SautØ Aromatics:** In the same pot, add a little more olive oil if needed. Toss in the minced garlic and chopped onion, sautØing for a couple of minutes until fragrant and soft.
- 3. Add : Broth and Tomatoes:** Pour in the chicken broth and diced tomatoes, then add the dried basil and oregano. Bring the mixture to a simmer.
- 4. Shred the : Chicken:** While the broth is simmering, shred the cooked chicken into bite-sized pieces and return it to the pot.
- 5. Cook the : Noodles:** Stir in the broken lasagna noodles and let everything cook for about 10 minutes, or until the noodles are tender.
- 6. Make it : Creamy:** Once the noodles are cooked, pour in the heavy cream and add the grated Parmesan cheese. Stir until the soup is nice and creamy.
- 7. Melt the : Mozzarella:** Top the soup with shredded mozzarella cheese and let it melt in before serving.
- 8. Garnish and : Serve:** Garnish with fresh basil or parsley, and enjoy your hearty, creamy bowl of chicken lasagna soup!

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Original recipe: <https://chefmaniac.com/warm-up-with-creamy-garlic-butter-chicken-lasagna-soup/>