

Cozy Up with One-Pot Lasagna Soup: A Comforting Twist on a Classic Dish

Why You'll Love This Recipe



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INGREDIENTS

- 1 lb ground beef
- 1 lb Italian sausage (ground)
- 10 lasagna noodles, broken into pieces
- 1 onion, chopped
- 24 oz jar of pasta sauce
- 4 tsp minced garlic
- 8 cups chicken broth
- 2 tbsp tomato paste
- 14 oz can diced tomatoes
- 1 tsp sugar
- 2 tsp balsamic vinegar
- 2 tsp basil
- 1 tsp oregano
- 1 bay leaf
- Salt and pepper, to taste
- Parmesan, mozzarella, or ricotta cheese for topping

Instructions:

Cook the Meat and Onion: In a large pot over medium-high heat, combine the ground beef, Italian sausage, and chopped onion. Cook until the meat is browned and fully cooked. Drain any excess fat and return the pot to the stove.

Add Garlic: Stir in the minced garlic and sauté for about 30 seconds until fragrant.

Build the Broth: Pour in the pasta sauce, diced tomatoes, tomato paste, chicken broth, sugar, balsamic vinegar, basil, oregano, and bay leaf.

Stir well and season with salt and pepper to taste.

Cover the pot and bring the mixture to a boil.

Cook the Pasta: Break the lasagna noodles into pieces and add them to the pot. Reduce the heat to medium-low and let the soup simmer until the noodles are tender.

Serve: Remove the bay leaf and ladle the soup into bowls. Top with your favorite cheese-Parmesan, mozzarella, or a dollop of creamy ricotta-for a delicious finishing touch.

Tips for the Perfect Lasagna Soup:

Cheese Choices: Ricotta gives a creamy, authentic lasagna vibe, while mozzarella melts beautifully into the broth. Parmesan adds a nutty, savory flavor.

Adjust the Pasta: If you prefer a thinner soup, use fewer lasagna noodles or add more broth.

Customize the Flavor: Add a pinch of red pepper flakes for a bit of heat, or toss in fresh spinach for added greens.

Why One-Pot Lasagna Soup is a Game-Changer:

DIRECTIONS

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2. **Add : Garlic:** Stir in the minced garlic and sauté for about 30 seconds until fragrant.
3. **Build the : Broth:** Pour in the pasta sauce, diced tomatoes, tomato paste, chicken broth, sugar, balsamic vinegar, basil, oregano, and bay leaf. Stir well and season with salt and pepper to taste. Cover the pot and bring the mixture to a boil.
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5. **Serve:** Remove the bay leaf and ladle the soup into bowls. Top with your favorite cheese-Parmesan, mozzarella, or a dollop of creamy ricotta-for a delicious finishing touch.
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8. **Customize the : Flavor:** Add a pinch of red pepper flakes for a bit of heat, or toss in fresh spinach for added greens.
9. **Why One-Pot Lasagna Soup is a Game-Changer:** This soup is everything you love about lasagna in a fraction of the time. It's perfect for meal prep, as the flavors

only get better with time, and it freezes well for later. Plus, it's versatile-make it your own by swapping in different meats, veggies, or pasta types.

10. Tried this recipe? Share your thoughts in the comments below! For more comforting, easy-to-make meals, check out I Wuv Cooking.

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