

Creamy Alfredo Lasagna Soup - All the Comfort of Pasta in a Bowl

Creamy Alfredo Lasagna Soup ?



TIME
20 min

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INGREDIENTS

- 1 lb ground Italian sausage
- 1½ lbs ground beef
- 1 onion, diced
- 3 cloves garlic, minced
- 4 cups chicken broth
- 3 cups heavy cream
- 12 lasagna noodles, broken into smaller pieces
- 2 cups shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- Salt and pepper, to taste
- Fresh basil, for garnish

DIRECTIONS

- 1. Cook the Meats:** In a large soup pot or Dutch oven over medium heat, cook the Italian sausage, ground beef, onion, and garlic until browned and fragrant. Drain off excess fat.
- 2. Add Broth:** Pour in the chicken broth and bring to a boil.
- 3. Simmer with Noodles:** Reduce heat to medium-low. Stir in heavy cream and broken lasagna noodles. Simmer uncovered for 20 minutes, or until noodles are tender.
- 4. Add Cheese:** Stir in shredded mozzarella and Parmesan until fully melted and smooth.
- 5. Season and Serve:** Taste and adjust with salt and pepper. Ladle into bowls and top with fresh basil for a burst of brightness.

SWAPS & NOTES

Meat options : Use ground turkey or chicken for a lighter version.

Noodles : Substitute with bowtie, rotini, or even no-boil lasagna sheets.

Make it vegetarian : Omit the meats and double up on mushrooms and spinach.

Add more veggies : Spinach, kale, or chopped zucchini work well. ??? Directions 1.

TIPS FOR SUCCESS

Break noodles into even pieces to avoid clumping.

Stir often while simmering to prevent noodles from sticking to the bottom.

Add cheese off the heat for extra creamy results without curdling.

Let it simmer longer uncovered to reduce and intensify. ?

