

Easy and Flavorful Lasagna Soup: Your New Go-To Comfort Bowl

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TIME
5-7 min

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INGREDIENTS

1 tablespoon olive oil
1 lb ground beef (80/20 lean recommended)
1/2 lb ground Italian sausage (mild or hot, optional)
1 medium yellow onion, chopped
3 cloves garlic, minced
1 (28 ounce) can crushed tomatoes
1 (15 ounce) can tomato sauce
4 cups beef broth or chicken broth (low sodium recommended)
1 teaspoon dried oregano
1 teaspoon dried basil
1/2 teaspoon salt (or to taste)
1/4 teaspoon black pepper
Optional: Pinch of red pepper flakes for heat
8 ounces lasagna noodles, broken into 1-2 inch pieces
1/2 cup grated Parmesan cheese, plus more for serving
1/4 cup chopped fresh parsley, for garnish
For serving (optional, but highly recommended):
Fresh ricotta cheese

DIRECTIONS

1. Let's get this delicious : Lasagna Soup simmering!
2. Brown : Meat: In a large Dutch oven or deep pot, heat the olive oil over medium-high heat. Add the ground beef and Italian sausage (if using). Cook, breaking up the meat with a spoon, until it's fully browned. Drain any excess fat.
3. SautØ Aromatics: Add the chopped onion and minced garlic to the pot. Cook for 5-7 minutes, stirring occasionally, until the onion is softened and translucent.
4. Build : Tomato Base: Stir in the crushed tomatoes, tomato sauce, beef/chicken broth, dried oregano, dried basil, salt, black pepper, and optional red pepper flakes. Stir well to combine, scraping up any browned bits from the bottom of the pot. Bring the mixture to a gentle simmer.
5. Cook : Noodles: Add the broken lasagna noodles to the simmering soup. Stir well to ensure the noodles are submerged. Reduce heat to medium-low, cover the pot, and simmer for 15-20 minutes, stirring occasionally, until the noodles are al dente (tender but still with a slight bite).
6. Finish with : Cheese: Remove the pot from the heat. Stir in 1/2 cup of the grated Parmesan cheese until melted and smooth. If the soup seems too thick, you can add a splash more broth or water until desired consistency is reached.
7. Serve & : Garnish: Taste and adjust seasoning (salt, pepper) if needed. Ladle the hot Lasagna Soup into bowls. For an authentic touch, dollop a spoonful of fresh ricotta cheese into each bowl and sprinkle with extra grated Parmesan cheese and fresh parsley. Serve

immediately.

SWAPS & NOTES

Meat: Using both ground beef and Italian sausage creates a

rich, complex flavor.

You can use all beef or all sausage if preferred.

Ground turkey or a plant-based crumble can also be substituted

for a leaner or vegetarian option.

Tomatoes: Crushed tomatoes provide a good base for the sauce.

TIPS FOR SUCCESS

Don't Overcook Noodles: Lasagna noodles can get mushy if cooked too long in soup.

They'll continue to soften slightly as the soup rests.

Shred Cheese Freshly: For the creamiest, smoothest cheese melt, shred your own Parmesan from blocks.

Pre-shredded cheeses can sometimes contain anti-caking agents that make the soup grainy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-and-flavorful-lasagna-soup-your-new-go-to-comfort-bowl/>