

Lasagna Soup Recipe: A Comforting Italian Mashup

There are several reasons why this lasagna soup recipe stands out from the rest:



TIME
30 min

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INGREDIENTS

- 1 tablespoon olive oil
- 1 pound ground beef or Italian sausage
- 1 onion, diced
- 2 cloves garlic, minced
- 1 can (28 ounces) crushed tomatoes
- 4 cups chicken or vegetable broth
- 2 teaspoons dried oregano
- 1 teaspoon dried basil
- 8 ounces lasagna noodles, broken into pieces
- 1 cup ricotta cheese
- 1 cup shredded mozzarella cheese
- Salt and pepper to taste
- Fresh basil for garnish (optional)

DIRECTIONS

- 1. Heat the : Oil:** In a large pot, heat the olive oil over medium heat. This step is crucial as it helps to build the flavor base for your soup.
- 2. Cook the : Meat:** Add the ground beef or sausage to the pot. Cook until browned, breaking it apart with a spoon. This should take about 5-7 minutes. Don't skip this step; browning the meat adds depth to the flavor.
- 3. Add : Aromatics:** Stir in the diced onion and minced garlic. Cook for another 2-3 minutes until the onion is translucent. The aroma will be irresistible!
- 4. Combine : Ingredients:** Pour in the crushed tomatoes and broth. Add the oregano, basil, salt, and pepper. Bring the mixture to a boil.
- 5. Add : Noodles:** Once boiling, add the broken lasagna noodles. Reduce the heat and let it simmer for about 10 minutes, or until the noodles are tender.
- 6. Finish with : Cheese:** Stir in the ricotta and half of the mozzarella cheese until melted and creamy. This step is what makes the soup feel indulgent and rich.
- 7. Serve:** Ladle the soup into bowls and top with the remaining mozzarella cheese and fresh basil if desired. Enjoy your comforting bowl of lasagna soup!

TIPS FOR SUCCESS

Make it Vegetarian: Substitute the meat with mushrooms or lentils for a hearty vegetarian version.

Extra Veggies: Feel free to add chopped spinach, zucchini, or bell peppers for added nutrition and flavor.

Cheese Variations: Experiment with different cheeses like Parmesan or provolone for a unique twist.

Leftovers: This soup stores well in the fridge for up to 3 days.

