

# Lasagna Soup

Yield: 3 Quarts

## Ingredients:

2 tablespoons olive oil  
1 brown onion, finely chopped  
2 cloves garlic, minced  
1-pound uncooked chicken Italian sausage, casings removed  
2 tablespoons tomato paste  
2 teaspoons dried oregano  
1 large can crushed tomatoes  
1-quart chicken stock  
2 teaspoons salt  
1/8 teaspoon red pepper flakes  
2 cups lasagna noodles, broken  
1 cup ricotta cheese  
1/2 cup parmesan cheese  
1/4 cup parsley, finely chopped



- Step 1:** Sauté onions and olive oil over medium-high heat until translucent. Add garlic and sausage. Work a spoon into the sausage breaking it up into smaller pieces. Add garlic and cook until sausage is cooked through. Add oregano and tomato paste and cook a few minutes more before add the crushed tomatoes.
- Step 2:** Stir well and add the chicken stock, salt and red pepper flakes. Scrape down the sides of the pot making sure you get all the brown bits of sausage and onion that may be stick to the sides. That's good flavor. Taste for seasoning. You may need to add a bit more salt depending on the stock you used. Bring mixture to a boil, then lower to a simmer. Keep simmering for 20 minutes before adding broken lasagna noodles. When noodles have cooked through, ladle soup into oven-proof bowls or ramekins. Put a dollop of ricotta cheese on top of each and sprinkle with parmesan cheese. Put bowls under the broiler until the cheese browns. Remove from oven carefully, they will be HOT! Garnish with parsley and enjoy 😊