

# Lasagna Soup



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine



Level: Easy

Total: 30 min

Active: 30 min

Yield: 4 servings

## Ingredients:

Kosher salt

8 ounces lasagna noodles, broken into pieces  
(about 10 noodles)

1 tablespoon extra-virgin olive oil, plus more for  
drizzling

1 onion, chopped

1/2 pound hot or sweet Italian sausage, casings  
removed

3 cloves garlic, chopped

1 teaspoon dried oregano

2 tablespoons tomato paste

4 cups low-sodium chicken broth

1 15-ounce can crushed or diced tomatoes

1/2 cup chopped fresh basil, plus thinly sliced  
leaves for topping

1/3 cup grated parmesan cheese (plus more for  
sprinkling, optional)

1/4 cup heavy cream or half-and-half

Ricotta cheese, for topping

## Directions:

**1** Bring a large pot of salted water to a boil. Add the noodles and cook as the label directs. Drain; drizzle with olive oil and toss.

**2** Meanwhile, heat 1 tablespoon olive oil in a large Dutch oven or heavy-bottomed pot over medium-high heat. Add the onion and cook, stirring, until softened, about 4 minutes. Add the sausage, garlic and oregano and cook, stirring and breaking up the sausage with a wooden spoon, until the sausage is browned, about 3 minutes. Add the tomato paste and cook, stirring, until darkened, about 2 minutes.

**3** Add the chicken broth, tomatoes and 1 cup water; cover and bring to a simmer. Uncover and cook until slightly reduced, about 10 minutes. Stir in the noodles, basil, parmesan and heavy cream; simmer 2 more minutes.

**4** Divide the soup among bowls. Top with ricotta and sliced basil.



Courtesy of Food Network Magazine, Photograph by Johnny Miller