

Lasagna Soup

Prep time: 30 min. Cook time: 1hr. Total time: 1hr. 30 min.
Serves 4-6

This lasagna soup tastes just like lasagna without all the work. Serve the noodles separately so they don't get mushy if you end up with any leftovers. Topped with a combination of cheeses and also the hidden gem on the bottom of the bowl, it is sure to satisfy.

2 Tbsp. olive oil, divided
1 lb. lean ground beef
1 (375g) pkg. Mild Italian sausage
1 onion, diced
4 cloves garlic, minced or finely chopped
2 Tbsp. tomato paste
½ cup dry red wine (optional)
1 (680mL) can tomato sauce
6 cups chicken stock
3-4 Roma tomatoes, chopped
1 cup diced sweet peppers
1 Tbsp. Italian seasoning
1 Tsp. salt
¼ Tsp. black pepper
3 Tbsp. brown sugar
½ Tsp. onion salt
½ Tsp. celery salt
¼ Tsp. red pepper flakes
10 lasagna noodles, broken into pieces
½ cup Ricotta cheese
½ cup grated mozzarella cheese
¼ cup grated parmesan cheese
1 Tbsp. fresh chopped parsley



In a large pot, over medium heat, add 1 tbsp. olive oil, lean ground beef and sausage. Brown and drain any grease from the pot. Add in the onion and cook until softened. Add garlic and tomato paste and cook for an additional 2 minutes. Add the red wine, tomato sauce, chicken stock, diced tomatoes, peppers, and seasonings. Turn heat down to med. low and simmer for about 35-40 minutes. In the last 10-15 min. of simmering the soup, the broken lasagna noodles can be cooked in a medium pot of boiling, salted water until al dente, drained, tossed with remaining 1 tbsp. of olive oil and set aside. In a small bowl, add the cheeses and the chopped parsley and combine. In the soup bowls that are being used, add about 1 tbsp. of the cheese mixture to the bottom. Add about ½ cup of noodles to each bowl then top with soup.

Add 1 heaping tsp. of cheese mixture to the top of soup and serve. Serve with garlic bread if desired.

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For any questions or comments please send an email to sharon@irishivykitchen.com