Lasagna Soup



Adapted • Shared by Steve Janowicz

Ingredients

- 1-2 tablespoons Olive Oil (or preferred oil)
- 1 pound Ground Beef
- 1 large Onion (diced)
- 4 cloves Garlic (minced)
- 1 (15-ounce can) Diced Tomatoes (don't drain)
- 1 (15-ounce can) Tomato Sauce (or tomato puree)
- 1/3 cup Tomato Paste (about half of a 6-ounce can)
- 4 cups Chicken Broth
- 1-2 cups Water (to adjust consistency)
- 1 tablespoon Italian Seasoning
- 1 teaspoon Sea Salt (or more as needed to adjust flavor)
- Black Pepper (to taste)
- 8 ounces Bowtie Pasta (uncooked) (or similar sturdy pasta * see footnote)
- 1/2 cup Ricotta Cheese
- 2 ounces Mozzarella Cheese (shredded (about 1/2 cup))
- 1/4 cup Parmesan Cheese (shaved, shredded, or fresh grated)
- 1/4 cup Fresh Parsley (chopped)

Instructions

1. See recipe footnotes for pressure cooker instructions

2. Heat a 4.5-quart soup pot over medium-high heat. Add OLIVE OIL and heat until shimmering.

3. Add GROUND BEEF, ONIONS, and GARLIC. Sauté until the beef is cooked through, stirring as needed. Drain excess fat, if needed.

4. Stir in TOMATOES (with their juice), TOMATO SAUCE, TOMATO PASTE, BROTH, ITALIAN SEASONING, SALT, PEPPER, and PASTA NOODLES.

5. Increase the heat to HIGH and bring the soup to a boil.

6. Reduce heat to a medium simmer and cook soup for 10 to 15 minutes until the pasta is cooked to your liking, stirring frequently to prevent the pasta from sticking together.At this point you can add WATER or more broth in small amounts to adjust the soup consistency to your liking.

7. Serving options: 1) Add the RICOTTA, MOZZARELLA, and PARMESAN to the whole soup after it cools slightly; or 2) Serve the cheeses on the side and add it to individual servings. Garnish with FRESH PARSLEY.

8. To store: Cool completely and refrigerate in an airtight container up to 5 days or up to 90 days in the freezer (or more if vacuum sealed).To reheat: Add more water or broth as desired because the noodles will have absorbed much of the broth.

Notes

Chef created this recipe based on the dish title and common cooking methods. Please review and adjust to taste.