



Lasagna Soup

INGREDIENTS:

- 1 cup yellow onion, diced
- 8 cloves of garlic, minced
- ½ lb mild Italian sausage
- ½ lb lean ground beef
- 2 tbsp tomato paste
- Salt & pepper, to taste
- 1-2 tsp Tony's Creole Seasoning
- 1 tsp dried basil
- 1 tsp dried parsley
- 1 tsp dried oregano
- 1 tsp Italian seasoning
- ½ tsp crushed red pepper
- 24 oz marinara (I like to use Rao's)
- ½ cup heavy cream
- 6-8 cup chicken broth
- 16 oz orecchiette pasta
- 1 cup freshly grated parmesan
- 1 cup ricotta
- 1 cup grated mozzarella
- ¼ cup chopped fresh parsley
- Handful of fresh torn basil
- Olive oil

RECIPE INSTRUCTIONS:

1. In a medium bowl, combine your parmesan, ricotta, mozzarella, and fresh parsley with salt and pepper. Set aside.
2. In a Dutch oven, heat your olive oil over medium heat (I use a small amount and add as needed so there isn't excess oil).
3. Add the onion with a pinch of salt and cook for 4 minutes.



4. Throw in the garlic and cook until fragrant, about 30 seconds.
5. Add the sausage and beef, breaking them into pieces.
6. Cook for a few minutes and then season with salt, pepper, basil, oregano, parsley, Italian seasoning, crushed red pepper, and the Creole seasoning.
7. Cook meat until no longer pink.
8. Add tomato paste and stir. Cook for a couple of minutes.
9. Pour in 6 cups of chicken broth and marinara. Bring to a boil.
10. Add in the pasta, reduce heat, and simmer for about 12-15 minutes, or until the pasta is tender, stirring occasionally.
11. As the pasta is cooking, take note of the soup's consistency. If you would like your soup to be runnier, add more chicken broth. Once the noodles are done, add heavy cream and fresh torn basil.

Adjust seasonings, if needed. Stir, serve, and top with a dollop of your ricotta mixture. Enjoy!

