



Lasagna Soup

Ingredients:

2 t olive oil
1.5 lbs Italian Sausage
1 large onion, chopped
4 garlic cloves
2 t dried oregano
½ t crushed red pepper flakes
small can tomato paste
28 oz can diced tomato
2 bay leaves
8 cups chicken stock
12 oz mafalda pasta
¼ c finely chopped fresh basil or 2 tsp dried basil

Topping:

12 oz ricotta or cottage cheese
1 cups mozzarella cheese, shredded
¼ cup grated parmesan cheese
½ tsp garlic salt
1 tsp parsley

Garnish:

1 loaf of long, skinny bread, like baguette
butter, garlic salt, parmesan cheese to taste

*Heat oil in a large pot over medium heat. Add onions and cook until softened, about 4-6 minutes. Add sausage, garlic, oregano and red pepper flakes and crumble/brown about 3-5 minutes. Add tomato paste and stir well to incorporate, cooking until darkened: 2-4 minutes.

Add diced tomatoes, bay leaves and chicken stock. Stir to combine well. Bring to a boil and then reduce heat and simmer for 30 minutes. Add uncooked pasta and cook to al dente. Stir in basil and further season to taste with salt and pepper.

*Combine the topping ingredients in a bowl. A dollop of topping will go on each bowl of soup.

Cut the bread into very thin slices. Spread butter on one side, then sprinkle on garlic salt and parmesan cheese. Place butter side up on a large sheet pan. Broil on high until the edges are golden brown. These are the “crackers” for your soup.