

Lasagna Soup

Hot Italian sausage, ground beef & cheesy ricotta

INGREDIENTS

Soup: 1 tbsp olive oil; ¾ lb hot Italian sausage, casings removed; ¾ lb ground beef; 1 yellow onion, chopped; 6 garlic cloves, chopped; 2 tbsp tomato paste; 2 tsp each dried basil, dried parsley, dried oregano and Italian seasoning; salt, cracked black pepper and crushed red pepper to taste; 1 (28 oz) can crushed tomatoes; 6½ cups chicken broth; (I add 1 tsp caldo de pollo); 1 lb lasagna noodles, broken into thirds; 1 cup heavy cream; a handful of fresh basil.

Cheese topping: 15 oz ricotta; 1 cup shredded mozzarella; ½ cup grated Pecorino Romano or Parmesan; ¼ cup chopped fresh curly parsley; 1 tsp salt; 1 tsp black pepper.

DIRECTIONS

1. Heat olive oil in a large Dutch oven over medium heat. Brown sausage and beef, breaking the meat into small pieces.
2. Add onion and cook until softened, about 4–5 minutes. Stir in garlic and cook 30 seconds.
3. Mix in tomato paste, dried herbs, Italian seasoning, black pepper and crushed red pepper. Cook 1–2 minutes.
4. Add crushed tomatoes, chicken broth and caldo de pollo. Bring to a boil; taste before adding salt.
5. Add broken noodles. Simmer, stirring often, until tender according to package directions.
6. Meanwhile, mix ricotta, mozzarella, Pecorino, parsley, salt and pepper in a bowl.
7. Stir heavy cream and fresh basil into soup. Taste and adjust seasoning. Serve with a generous scoop of cheese topping.

LEFTOVERS: Noodles keep soaking up broth. Cook separately if saving some.

Broken noodles: tiny pasta pieces with very big broth plans.