

Lasagna Soup

8 servings • Category: Soup • Generated by Nutrifax

Ingredients

- 500 g Sausage (Italian, pork, raw)
- 1 cup, sliced Onions (raw)
- 4 clove Garlic (raw)
- 3 cup Tomatoes (canned, red, ripe, diced)
- 6 cup Soup (stock, chicken, homemade)
- 170 g Pasta (dry, enriched)
- 150 g Spinach (raw)
- 1/2 cup Cheese (ricotta, whole milk)
- 3/8 cup Cheese (parmesan, grated)
- 1 tbsp Vegetable oil (olive)
- 1 × 5 ml, ground Spices (basil, dried)
- 1/2 tsp, leaves Spices (oregano, dried)
- 1 tsp Salt (table)
- 1/2 × 5 ml whole Spices (pepper, black)

Instructions

1. Break the pasta into roughly 2-inch pieces. Set aside.
2. Heat olive oil in a large pot over medium-high heat. Remove sausage from casings and break into small pieces. Cook for 6–8 minutes until browned.
3. Add the onion and cook 4 minutes until softened. Add garlic, basil, oregano, salt, and pepper. Stir 30 seconds.
4. Pour in the diced tomatoes and chicken broth. Bring to a boil.
5. Add the broken pasta. Cook for 10 minutes until the pasta is tender.
6. Stir in the spinach and cook until just wilted, about 1 minute.
7. Ladle soup into bowls. Top each serving with a dollop of ricotta and a sprinkle of Parmesan.