

Mom's Lasagna Soup

Active Time: 25 minutes

Total Time: 25 minutes

Serves: 6

Ingredients

1 tablespoon olive oil
1 medium white onion, diced
2 cloves garlic, minced
½ pound Italian sausage
½ pound 80/20 ground beef
32-ounce container beef stock
2 (15-ounce) cans petite diced tomatoes
6-ounce can tomato paste
8 ounces uncooked lasagna noodles, broken into bite-size pieces
1 cup shredded mozzarella
Pinch of sugar
Salt and freshly ground black pepper
Ricotta cheese, for serving
Fresh parsley or basil (optional)

Instructions

1. Heat the olive oil in a large pot or Dutch oven over medium heat. Add the onion and cook for 2 to 3 minutes. Stir in the garlic and cook an additional minute.
2. Add the sausage and beef and cook until browned, using a wooden spoon to break the meat into smaller pieces.
3. Add the stock, tomatoes, and tomato paste. Stir until combined, then add the oregano. When the soup comes to a boil, add the noodles. Cook for 8 to 10 minutes, or until the noodles are tender.
4. Stir in the Parmesan, mozzarella, sugar, and a little salt and pepper to taste.
5. Ladle the soup into bowls and top each with a spoonful of ricotta cheese and fresh parsley or basil if desired.