

# Lasagna Soup

written by The Recipe Exchange | October 10, 2015

## **Ingredients**

1-2 lb ground beef  
1 tbsp olive oil  
2 cup onion chopped  
2 tsp garlic minced  
1 1/2 tbsp oregano fresh and chopped (or 2 tsp dried)  
1/2 tsp crushed red pepper flakes  
2 tbsp tomato paste  
28 oz diced tomatoes 1 large can or 2 medium cans  
2 bay leaves  
6 cup chicken stock  
10 oz fusilli pasta  
1/2 cup basil fresh and finely chopped  
1 pinch salt to taste  
1 pinch pepper to taste

## **Cheese Topping**

8 oz ricotta  
1/2 cup Parmesan cheese grated or shredded  
1/4 tsp salt  
1 pinch pepper to taste  
2 cup mozzarella cheese  
1 tbsp basil fresh and chopped, for garnish (optional)

## **Directions**

In a large skillet, brown and crumble ground beef over medium heat. Drain excess grease.

Place ground beef in a large spaghetti pot allow pot to warm up over medium heat (you can discard the skillet). Once pot is hot, add olive oil and chopped onions. Cook until onions are fragrant and translucent, about 6-8 minutes.

Add in garlic, oregano, and crushed red pepper flakes. Cook for 1 minute, stirring frequently.

Add tomato paste and stir thoroughly until all ingredients are tinted with a red hue. Cook for another 3-5 minutes or until tomato paste turns a rusty brown color.

Stir in diced tomatoes, bay leaves, and chicken stock. Bring sauce to a boil and allow to simmer for 30 minutes.

Add fusilli pasta directly to soup and cook to package directions until al dente, typically 10-12 minutes.

Before serving, mix basil, salt, and pepper (to taste) in with the soup.

In a small bowl, add ricotta, Parmesan cheese, salt, and pepper. Use the back of a spoon to mix the ingredients together by pressing the cheese down and around the sides.

When serving, sprinkle mozzarella cheese on the top of the soup, then spoon 1/4 cup of ricotta cheese mixture on the mozzarella. Sprinkle with more fresh basil, if desired.