

Lasagna Soup by Lynn's Recipes



Lynn demonstrates a really hearty, delicious Lasagna Soup. This has all of the flavors of lasagna in a soup.

Ingredients:

- 1-1/2 pounds Italian sausage, whatever kind you like, I use hot
- 3 cups onion, chopped
- 4 cloves garlic, minced
- 2 Tablespoons tomato paste
- 2 bay leaves
- 2 teaspoons dried oregano
- 28 ounce can diced tomatoes
- 6 cups chicken stock
- 8 ounces fusilli pasta

Shredded mozzarella, shredded Parmesan and shredded basil for garnish

Brown sausage in soup pot. Drain if necessary. Add onion, garlic, tomato paste, bay leaves, dried oregano, tomatoes, and chicken stock. Bring to a boil and then lower heat and simmer for 30 minutes.

Stir in pasta and boil 8-10 minutes.

Serve with cheeses and basil for garnishing, if desired.

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