

LASAGNA SOUP

YIELDS: 10 SERVINGS | PREP TIME: 15 MINUTES | COOK TIME: 45 MINUTES



DISH INSPIRATION

This Lasagna Soup has all the flavors of classic lasagna—rich tomato broth, tender noodles, savory beef, and melty cheese—served in a cozy bowl. Easier than traditional lasagna and perfect for chilly nights or feeding a crowd.

RECIPE NOTES

Brown beef first — *builds base flavor*

Don't clean pan — *adds richness from browned bits*

Use diced and crushed tomatoes — *balanced texture*

Cook noodles separately — *prevents absorbing too much broth*

Cut noodles smaller — *keeps lasagna vibe and easy to eat*

Add cheese at the end — *creates creamy finish*

Finish with herbs — *brightens tomato broth*

INSTRUCTIONS

1. Brown beef in a large pot; set aside.
2. Sauté onions and garlic in same pot for 2–3 minutes.
3. Add broth, water, and diced tomatoes; bring to boil.
4. Stir in crushed tomatoes, tomato paste, and seasonings; simmer for 15 minutes.
5. Cook lasagna noodles separately; cut into bite-size pieces.
6. Add beef and noodles to soup; simmer for 10 minutes.
7. Stir in cheese and herbs; serve with bread.

INGREDIENTS

- 1 pound ground beef
- 1 large onion, diced
- 6 cloves garlic, chopped
- 6 cups chicken or vegetable broth
- 1 (15 ounce) can petite diced tomatoes (with juice)
- 1 (15 ounce) can crushed tomatoes
- 3 tablespoons tomato paste
- 2 tablespoons basil paste
- 2 teaspoons dried oregano
- ½ teaspoon ground thyme
- 2 teaspoons dried rosemary
- Salt and pepper, to taste
- 10 uncooked lasagna noodles
- 2 cups shredded mozzarella cheese
- 2 tablespoons Italian parsley, chopped
- 1 teaspoon fresh basil, sliced
- Italian bread, for serving
- Optional: cream cheese or ricotta for a creamier broth

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