
LASAGNA SOUP

prep. time 20 min. cook time 35 min.

ingredients

1 tbsp. olive oil
2 lb. lean ground beef
1 large yellow onion, diced
5 garlic cloves, to taste, minced
96 oz. water
3-4 tbsp, to taste, Organic "Better Than Bouillon" chicken based
4 fresh roman tomatoes, diced
2 (15 oz.) tomato sauce
1 tbsp. dried basil
1 tbsp. fresh basil
1 tbsp. dried oregano
1 tsp. dried rosemary, crushed
1/2 tsp. dried thyme
1 tsp. red pepper flakes
salt and freshly ground black pepper, to taste
2 (16 oz.) pasta noodles or 10 pieces of lasagna noodles
1 1/4 cups (5 oz.) shredded mozzarella cheese
1/2 cup (2 oz.) finely shredded parmesan cheese

instructions

1. Heat one-tablespoon olive oil in a large pot over medium-high heat. Once hot, crumble beef into pot, season with salt and pepper to taste and cook, stirring occasionally until almost browned, add chopped yellow onion and sauté until it begins to soften, about 2-3 minutes. Add garlic and sauté 30 seconds.
2. Add in water, "Better Than Bouillon", diced tomatoes, tomatoes sauce, basil, oregano, rosemary, thyme and season with salt and pepper to taste.
3. Bring to boil, then reduce heat to medium-low, cover and simmer 20 minutes.
4. Meanwhile, prepare pasta noodles according to directions listed on package.
5. In a mixing bowl, using a fork, stir together mozzarella and parmesan.
6. Ladle soup into bowls; add noodles, dollop with a scoop of the cheese mixture and sprinkle with chopped parley or basil (cheese will melt once stirred into soup).

Makes 12 servings
