

Lasagna Soup

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		soup
2	teaspoons	olive oil
1 1/2	pounds	italian sausage
3	cups	onion - chopped
4	cloves	garlic - minced
2	teaspoons	dried oregano
1/2	teaspoon	red pepper flakes
2	Tablespoons	tomato paste
28	ounces	fire roasted diced tomatoes
2		bay leaves
6	cups	chicken stock
8	ounces	mafalda or fusilli pasta
1/2	cup	basil leaf - chopped
		salt and pepper
		cheesy yum
8	ounces	ricotta cheese
1/2	cup	parmesan cheese - grated
1/4	teaspoon	salt
		black pepper
2	cups	mozzarella cheese - shredded

Heat olive oil in a large pot over medium heat. Add sausage, breaking into bite sized pieces, and brown for about 5 minutes. Add onions and cook until softened, about 6 minutes. Add garlic, oregano, and red pepper flakes. Cook for 1 minute. Add tomato paste and stir well. Cook for 3-4 minutes, or until paste turns rusty brown.

Add diced tomatoes, bay leaves, and chicken stock. Stir to combine. Bring to a boil and then reduce heat and simmer for 30 minutes. Add uncooked pasta and cook until al dente. Do not overcook. Right before serving, stir in basil and season to taste with salt and pepper.

While pasta is cooking, combine ricotta, parmesan, salt and pepper.

Place a dollop of the ricotta mixture in each bowl, sprinkle mozzarella on top, and ladle hot soup over cheese.