

Lasagna Soup

Ingredients:

Kosher salt
8 oz. lasagna noodles, broken into pieces (about 10 noodles)
1 T. extra-virgin olive oil, plus more for drizzling
1 onion, chopped
½ lb. hot or sweet Italian sausage, casings removed
3 cloves garlic, chopped
1 tsp. dried oregano
2 T. tomato paste
4 c. chicken broth
1 (15-oz) can crushed tomatoes
½ c. chopped fresh basil, plus thinly sliced leaves for topping
1/3 c. grated Parmesan cheese (plus more for sprinkling opt.)
¼ c. heavy cream or half-and-half
Ricotta cheese for topping

Directions:

Bring a large pot of salted water to a boil. Add the noodles and cook as the label directs. Drain; drizzle with olive oil and toss. Meanwhile, heat 1 tablespoon olive oil in a large Dutch oven or heavy-bottomed pot over medium-high heat. Add the onion and cook, stirring, until softened, about 4 minutes. Add the sausage, garlic and oregano and cook, stirring and breaking up the sausage with a wooden spoon, until the sausage is browned, about 3 minutes. Add the tomato paste and cook, stirring until darkened, about 2 minutes. Add the chicken broth, tomatoes and 1 cup water; cover and bring to a simmer. Uncover and cook until slightly reduced, about 10 minutes. Stir in the noodles, basil, Parmesan and heavy cream; simmer 2 more minutes. Divide the soup among bowls. Top with ricotta and sliced basil.

Yield: 4 servings.