



Cheesy Sausage Lasagna Soup

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

This is a great hearty lasagna soup recipe. It tastes just like lasagna in a bowl. Serve it with warm crusty bread for a perfect winter meal.

Ingredients

- - 1 pound Italian turkey sausage
- casings removed - 2 cups chopped onions - 2 cups sliced fresh mushrooms - 4 cloves garlic
- minced - 4 cups chicken broth - 1 (15 ounce) can tomato sauce - 1 (14.5 ounce) can Italian-seasoned diced tomatoes - 1 cup uncooked mafalda pasta - 2 cups chopped fresh spinach - 1 cup shredded mozzarella cheese - ¼ cup Parmesan cheese - 4 teaspoons thinly sliced fresh basil

Instructions

1. Cook and stir sausage in a large pot until browned
2. about 5 minutes. Stir in onions
3. mushrooms
4. and garlic. Pour in chicken broth
5. tomato sauce
6. and diced tomatoes; bring soup to a boil. Stir pasta into the soup. Cook
7. stirring occasionally
8. until almost tender
9. about 10 minutes. Stir in spinach
10. mozzarella cheese
11. and Parmesan cheese. Remove from heat; stir in basil and let stand until pasta is tender
12. about 2 minutes more. Tips Use any shape pasta you like.