

# Sarah's Easy Lasagna Soup

**Serves:** 6

**Ingredients:**

2 tablespoons olive oil, divided

1 pound ground Italian sausage (mild, sweet or hot)

1 large yellow onion, medium-diced

5 cloves garlic, minced

¼ teaspoon crushed red pepper flakes

1 quart chicken broth or stock

1 cup water

1 can (14.5 ounce) diced tomatoes

1 can (14.5 ounce) crushed tomatoes

3 tablespoons tomato paste

1 tablespoon cider or white vinegar, or lemon juice

1 teaspoon dried basil

1 teaspoon dried oregano

1 teaspoon dried thyme

1 bay leaf

¼ cup parmesan cheese, grated

½ teaspoon freshly ground black pepper

Kosher salt, to taste

8 lasagna noodles, broken into bite-size pieces

**For the cheese topping:**

1 ½ cups shredded mozzarella cheese

½ cup parmesan cheese, grated

½ cup sour cream

1 tablespoon fresh parsley, finely chopped

**Directions:**

Heat the olive oil in a large pot over medium heat. Add the sausage and cook until it starts to brown, breaking it up as it cooks, about 3 minutes. Add the onion, garlic and crushed red pepper flakes and continue to cook, stirring often, until the onions soften and turn translucent, about 3 to 4 minutes.

Add the chicken broth, water, tomatoes and paste, vinegar, dried herbs and bay leaf; stir to combine. Bring to a boil over medium-high heat, then reduce the heat to low, cover the pot and let simmer for 20 minutes, stirring occasionally.

As the soup simmers, you can prepare the pasta and cheese topping. Cook the broken lasagna noodles in salted water until al dente, according to the directions on the package. Once drained, run the noodles under cold water to stop the cooking process, then drizzle with the remaining tablespoon of olive oil. You can prepare the noodles up to two days in advance and refrigerate them in a plastic zip bag until you are ready to serve the soup.

In a small bowl, use a spatula or fork to mix the mozzarella, grated parmesan, sour cream and parsley until fully combined. Set aside at room temperature until the soup is ready or refrigerate for up to 4 days.

When the soup is ready, remove the cover and add stir in ¼ cup of grated parmesan cheese. Add the cooked noodles and cook over low heat until they are hot, about 3 to 4 minutes.

Ladle the soup into bowls and finish with a dollop of the cheese mixture. Serve and enjoy.

**To store:**

The soup can be refrigerated in an airtight container for 3 to 4 days and reheated to serve. To freeze, I recommend freezing the soup without the noodles and preparing them fresh before serving.