

MORTON & BASSETT SPICES®

Lasagna Soup



- 2 tablespoons olive oil
- ½ white onion
- 3 celery stalks
- 1 bell pepper
- 4 cups beef broth
- 1 package or 16 oz Italian sausage
- 1 can diced tomatoes
- ½ cup tomato paste
- ½ teaspoon Morton & Bassett Onion Powder
- ½ teaspoon Morton & Bassett Italian Herb Blend
- ½ teaspoon Morton & Bassett Garlic Powder
- ½ teaspoon Morton & Bassett Oregano
- Half a dozen lasagna noodles, snapped in half or thirds
- ½ cup Ricotta cheese
- Parmesan

Chop your onion, bell pepper, and celery, and put in a pot with olive oil. Stir on medium high heat until fragrant and slightly softened, about 4-5 minutes. Add in Italian sausage and cook halfway, about 5-8 minutes. In the same pot, add beef broth, tomato paste, diced tomatoes, M&B Onion Powder, M&B Italian Herb Blend, M&B Garlic Powder, M&B Oregano, Ricotta cheese, and lasagna noodles. Cook on high heat until noodles are tender, and meat is fully cooked, about 15-20 minutes. Top with Parmesan cheese and a dollop of Ricotta.

Servings: 4 | Time: 30 minutes



mortonbassett.com

