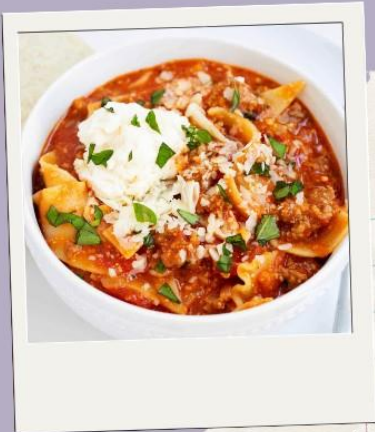


LASAGNA SOUP



- 1 TABLESPOON OLIVE OIL
- 1 CUP CHOPPED ONION
- 2 TEASPOONS MINCED GARLIC
- 1 POUND MILD ITALIAN SAUSAGE , CASINGS REMOVED
- 32 OUNCE CONTAINER CHICKEN STOCK
- 30 OUNCES PETITE DICED TOMATOES WITH JUICE (TWO 15 OUNCE CANS)
- 6 OUNCE CAN TOMATO PASTE
- 1 TEASPOON GROUND OREGANO
- ½ TEASPOON ITALIAN SEASONING
- 2-3 TABLESPOONS FRESHLY CHOPPED BASIL , MORE TO TASTE
- 8 UNCOOKED LASAGNA NOODLES , BROKEN INTO BITE-SIZED PIECES
- ½ CUP GRATED PARMESAN CHEESE
- 1 CUP SHREDDED MOZZARELLA CHEESE , OPTIONAL
- KOSHER SALT & PEPPER , TO TASTE

1) HEAT THE OLIVE OIL IN A LARGE POT OVER MEDIUM-HEAT. ADD IN THE ONION AND COOK FOR 2-3 MINUTES. STIR IN THE GARLIC AND COOK AN ADDITIONAL MINUTE. ADD IN THE SAUSAGE (BREAK UP WITH A WOODEN SPOON) AND COOK UNTIL BROWNE. DRAIN ANY EXCESS GREASE.

2) ADD IN CHICKEN STOCK, TOMATOES AND TOMATO PASTE. STIR UNTIL COMBINED AND THEN ADD THE OREGANO, ITALIAN SEASONING AND BASIL. BRING TO A LIGHT BOIL AND THEN ADD IN THE NOODLES. COOK FOR 8-10 MINUTES, OR UNTIL THE NOODLES ARE TENDER.

3) STIR IN THE PARMESAN CHEESE, MOZZARELLA CHEESE AND SALT AND PEPPER TO TASTE. LADLE SOUP INTO BOWLS AND TOP WITH A SPOONFUL OF RICOTTA CHEESE AND MORE BASIL IF DESIRED.