

# Our State eats

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## Lasagna Soup

Yield: 6 to 8 servings.

- 1 pound lean ground beef
- ½ pound ground Italian sausage
- Salt and pepper to taste
- 3 tablespoons olive oil
- 1 yellow onion, chopped
- 3 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 (24-ounce) jar marinara sauce
- ¼ teaspoon red pepper flakes
- ½ cup Italian parsley, chopped
- 2 teaspoons dried oregano
- 1 teaspoon dried basil
- 7 cups chicken broth (or vegetable broth)
- 10 uncooked lasagna noodles
- 1 cup shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- 10 ounces whole-milk ricotta cheese
- ¼ teaspoon nutmeg
- Fresh basil, for garnish

In a large pot over medium-high heat, cook ground beef and sausage until browned. Season with salt and pepper as you cook. Drain grease, remove meat from pot, and set aside.

In the same pot, heat olive oil over medium heat. Add onion and sauté for about 5 minutes, stirring occasionally. Add garlic and cook for 1 to 2 minutes.

Stir in tomato paste, marinara sauce, red pepper flakes, parsley, oregano, basil, and broth. Return meat to pot.



Bring sauce to a boil, then break lasagna noodles into 2 or 3 pieces and place into pot. Reduce heat to medium-low and cook, stirring occasionally, until noodles are tender, approximately 12 to 15 minutes.

In a small bowl, stir together mozzarella, Parmesan, ricotta, and nutmeg.

Ladle the hot soup into bowls and dollop a scoop of cheese mixture on top of each. Garnish with fresh basil leaves. Serve with garlic toast.

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