

Choco Fever Dream

Lasagna Soup Recipe: Easy & Delicious

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb ground beef
- [ ] 8 oz lasagna noodles, broken
- [ ] 1 cup ricotta cheese
- [ ] 1 cup shredded mozzarella
- [ ] 1/2 cup grated Parmesan
- [ ] 2 tbsp olive oil
- [ ] 1 onion, diced
- [ ] 3 cloves garlic, minced
- [ ] 4 cups chicken or vegetable broth
- [ ] 2 cups tomato purée
- [ ] 1 tsp Italian seasoning
- [ ] Salt and pepper to taste

Optional Add-ins

- [ ] Fresh basil leaves, torn
- [ ] A splash of heavy cream

Instructions

1. Heat olive oil in a large pot over medium heat; add diced onion and sauté until translucent, then stir in minced garlic and cook for another minute.
2. Add ground beef, breaking it up with a spoon, and brown until fully cooked; drain excess fat if needed.
3. Stir in tomato purée, Italian seasoning, salt, and pepper; let the mixture simmer for 3-4 minutes to develop flavor.
4. Pour in broth, bring to a gentle boil, then add broken lasagna noodles; cook for about 8-10 minutes until noodles are al dente.
5. Reduce heat, fold in ricotta and half of the mozzarella, stirring until the cheese melts into a creamy swirl.
6. Serve hot, topping each bowl with remaining mozzarella, Parmesan, and a sprinkle of fresh basil; optionally drizzle a bit of cream for extra silk.

Nutrition per serving

420 kcal	28 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the soup thickens too much, add a little more broth or water.
- Taste and adjust seasoning right before serving; a pinch of sugar can balance acidity.
- For a richer broth, use a combination of chicken and beef stock.