



RECIPE

Best Lasagna Soup Recipe

superman · 14 September 2024

Lasagna soup is a comforting twist on a classic Italian dish, perfect for warming up on a chilly day. In one of the videos from [Mr. Make It Happen](#), the channel brings a unique and effortless version of this hearty favorite right into your kitchen.

With its rich layers of flavor and satisfying textures, this lasagna soup captures all the beloved elements of traditional lasagna but in a cozy, easy-to-make soup form.

Equipment

For making lasagna soup, you'll need some essential kitchen equipment to ensure everything goes smoothly. Here are the most important items:

- **Dutch Oven or Large Soup Pot:** A heavy-bottomed pot is crucial for cooking the ground beef and simmering the soup. It ensures even heat distribution and helps develop rich flavors.

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features enameled cast iron for excellent heat retention, easy cleaning, and versatile cooking up to 500°F, combining durability and style in one classic piece.

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- **Cutting Board:** Useful for chopping vegetables like onions, garlic, basil, and parsley.
- **Knife:** A sharp chef's knife is essential for efficiently dicing onions, mincing garlic, and chopping herbs.
- **Ladle:** Ideal for scooping and serving the soup, and also handy for straining excess fat from the beef.
- **Mixing Bowls:** Necessary for preparing the ricotta cheese mixture and combining other ingredients.
- **Measuring Cups and Spoons:** For accurately measuring ingredients like beef broth, tomato paste, and spices.
- **Wooden Spoon or Spatula:** Used for stirring and mixing the soup, ensuring all ingredients are well combined and the bottom of the pot is scraped to release any browned bits.

Having these tools at hand will make the process of preparing your lasagna soup efficient and enjoyable.

Lasagna Soup Recipe

Ingredients

- 2 lbs ground beef (or turkey/chicken)
- 1 onion, diced
- 3 cloves garlic, minced

- 2 tbsp Italian herb paste
- 1 tbsp tomato paste
- 4 cups beef broth
- 1 can (14 oz) crushed tomatoes
- 1 can (28 oz) tomato sauce
- 8 oz lasagna noodles, broken into thirds
- 8 oz ricotta cheese
- 2.5 oz Boar's Head Garlic and Herb cheese (or similar)
- ¼ cup grated Parmesan cheese
- ½ cup shredded mozzarella cheese
- Fresh basil, chopped
- Fresh parsley, chopped
- Red pepper flakes (optional)
- Beef bouillon powder (optional)
- Salt and pepper to taste
- 1 pinch sugar
- Avocado oil for cooking

Instructions

1. Prep the Herbs and Garlic:

- Chop fresh basil and parsley.
- Mince garlic.

2. Prepare the Ricotta Mixture:

- Combine ricotta cheese, Boar's Head Garlic and Herb cheese, grated Parmesan, shredded mozzarella, chopped basil, and parsley in a bowl.

- Season with all-purpose seasoning, red pepper flakes (optional), and mix well.
- Refrigerate until ready to use.

3. Cook the Beef:

- Heat avocado oil in a Dutch oven or large pot over medium-high heat.
- Add ground beef and cook until browned, breaking it up as it cooks.
- Once browned, strain excess fat from the pot.

4. Add Onions and Seasonings:

- Add diced onion to the pot and cook until softened.
- Season with beef bouillon powder (optional), all-purpose seasoning, salt, and pepper.

5. Add Paste and Garlic:

- Stir in Italian herb paste and tomato paste.
- Add minced garlic and cook for a minute, ensuring it doesn't burn.

6. Add Broth and Simmer:

- Pour in beef broth, scraping the bottom of the pot to release any browned bits.
- Simmer for about 10 minutes.

7. Incorporate Tomato Products:

- Add crushed tomatoes and tomato sauce.
- Stir well and let the mixture simmer for a few minutes.

8. Add Noodles:

- Break lasagna noodles into thirds and add to the pot.
- Simmer for 15-20 minutes, until noodles are al dente.

9. Add Fresh Herbs and Final Seasoning:

- Stir in remaining basil and most of the parsley.
- Add a pinch of sugar and adjust seasoning with salt and pepper if needed.

10. Serve:

- Ladle soup into bowls.
- Top with a scoop of the prepared ricotta mixture and garnish with fresh parsley.

Enjoy your hearty lasagna soup on a cold winter day!

Whether you're a soup enthusiast or a lasagna lover looking for a simpler take, this recipe combines the best of both worlds, making it ideal for meal prep and cold weather cravings.

Check out the full recipe and cooking tips in Mr. Make It Happen's video to see how you can create this delicious dish at home.