

A Sutherland Belle

Spicy White Lasagna Soup

INGREDIENTS

- 1 tablespoon olive oil
- 12 ounces hot Italian sausage, casings removed (substitute mild Italian sausage if you don't like spicy)
- 1 pound ground beef (I used 80/20)
- 1 medium yellow onion, diced
- 3 medium cloves of garlic, minced
- 1 tablespoon dried thyme
- 1 tablespoon dried oregano
- 1 teaspoon salt
- 1/2 teaspoon red pepper flakes
- 5 cups chicken broth
- 2 cups half and half
- 8 ounces of cream cheese, softened
- 1 cup mozzarella cheese, shredded
- 1/2 cup parmesan cheese, grated
- 2-3 cups chopped and de-stemmed spinach
- salt and pepper to taste
- 8-10 large lasagna noodles, broken into smaller pieces
- Garnishes: Ricotta cheese, red pepper flakes, fresh parsley, parmesan cheese, and pesto sauce (optional but highly recommended)

INSTRUCTIONS

1. Add 1 tbsp olive oil to a dutch oven or large pot and place on medium heat. Add in the hot Italian sausage and ground beef, break it up and cook until almost done - around 7-10 minutes. Remove onto a plate once it's done and set aside for now. Leave at least a tablespoon of the oil in the pan.
2. To the pot, add the onions along with a pinch of salt and cook for 2-3 minutes.
3. Add in the garlic, thyme, and oregano, and cook for 1 minute until fragrant.
4. Add in chicken broth and then deglaze the pan, making sure to scrape the bits of flavor from the bottom with a wooden spoon. Add meat back to the pan. Turn the heat up to medium/high and let the chicken broth come to a boil. Cook for 10-12 minutes.
5. Break the lasagna noodles into smaller pieces and cook them in a separate pot of water if you plan to have any leftovers. Pasta will continue to expand the longer it sits in the mixture. Let the noodles cook for 8-10 minutes or so, or until cooked to your liking. Keep an eye on them and stir occasionally to make sure they don't stick to the bottom!
6. To the soup add half and half, cream cheese, mozzarella, and parmesan cheese. Stir to combine. Lastly, add in the spinach.

7. Let soup gently simmer on low heat until soup begins to thicken 5-10 minutes. (Make sure the soup isn't boiling! You don't want the dairy to curdle!) Stir the soup every couple of minutes.
8. Once the soup has thickened slightly, taste and adjust for seasoning. Garnish with ricotta cheese, fresh parsley, red pepper flakes, grated parmesan, and pesto sauce.