

# A Sutherland Belle

## Cheesy Mushroom and Spinach Lasagna Soup

Serves 6

All the comfort of lasagna — creamy, cheesy, and deeply savory — but light enough for a weeknight. This bowl has everything you love about white lasagna: mushrooms browned in butter, roasted garlic, a whisper of nutmeg, and layers of melting cheese. Mafalda pasta mimics those ruffled lasagna edges, and a dollop of herbed ricotta melts on top like the best bite of the casserole. It's proof that simple ingredients, handled with care, can taste like Sunday supper any night of the week.

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### INGREDIENTS

#### *For the Soup*

2 tablespoons unsalted butter  
1 tablespoon olive oil  
1 medium sweet onion, finely diced  
3 cloves garlic, 2 minced and 1 head roasted (see below)  
1½ pounds cremini or baby bella mushrooms, sliced  
1 teaspoon kosher salt, divided  
2 tablespoons all-purpose flour  
¼ cup dry white wine (optional)  
4 cups low-sodium chicken or vegetable stock  
1 tablespoon Better Than Bouillion Chicken Base  
1½ cups whole milk  
1 cup shredded low-moisture mozzarella  
½ cup freshly grated Parmesan, plus more for serving  
2 teaspoons fresh thyme leaves (or ½ teaspoon dried)  
½ teaspoon dried oregano  
1 bay leaf  
¼ teaspoon ground nutmeg  
6 ounces Mafalda or other short ruffled pasta  
1 teaspoon lemon juice, plus zest of ½ lemon  
3 cups baby spinach, roughly chopped  
½ to 1 cup heavy whipping cream  
2 tablespoons chopped fresh parsley, for garnish  
Extra-virgin olive oil, for drizzling

#### *For the Ricotta*

½ cup whole-milk ricotta  
2 tablespoons grated Parmesan  
1 tablespoon chopped fresh parsley or basil

¼ teaspoon kosher salt  
A few grinds black pepper  
½ teaspoon lemon zest

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1. Roast the garlic: Slice the top off a head of garlic to expose cloves. Drizzle with olive oil, wrap in foil, and roast at 375°F for 40 minutes until soft and golden. Cool and squeeze cloves into a small bowl; mash to a paste.
  2. In a large Dutch oven, melt butter with olive oil over medium heat. Add the onion and cook for 5 to 6 minutes until softened. Stir in the minced garlic and cook 1 minute more.
  3. Add mushrooms and ½ teaspoon salt. Cook for 8 to 10 minutes, stirring occasionally, until they release liquid and deepen in color.
  4. Sprinkle flour over vegetables and stir 1 minute to remove raw taste.
  5. Pour in the wine, if using, and scrape up browned bits. Cook about 2 minutes, until nearly evaporated.
  6. Stir in the stock, bouillon base, milk, roasted-garlic paste, thyme, oregano, bay leaf, nutmeg, and a few grinds of pepper. Bring to a gentle simmer.
  7. Add the pasta and cook 10 to 12 minutes, stirring often, until al dente and the soup slightly thickens.
  8. Lower the heat. Stir in the spinach, cream, Parmesan, mozzarella, lemon juice, and lemon zest. Warm gently, without boiling. Taste and adjust seasoning.
  9. Make the ricotta topping: Combine ricotta, Parmesan, parsley or basil, salt, pepper, and lemon zest in a small bowl.
  10. Ladle soup into bowls. Top with a spoonful of ricotta mixture, a sprinkle of parsley, and a drizzle of olive oil. Serve immediately with extra Parmesan.
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### **Storage**

**Refrigerate:** Up to four days in an airtight container.

**Freeze:** Up to two months *before* adding milk or cream.

**Reheat:** Warm gently on the stovetop, adding a splash of stock or milk to loosen.