Bubbie's Space

One-Pot Lasagna Soup

Everything people love about lasagna in a comforting bowl, topped with ricotta and Parmesan.







Ingredients

- 1 Tbsp olive oil
- 1 lb ground beef (or Italian sausage)
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 (24 oz) jar marinara sauce
- 1 (14.5 oz) can diced tomatoes
- 4 cups chicken or beef broth
- 2 tsp Italian seasoning
- ½ tsp salt
- ¼ tsp black pepper
- 8 lasagna noodles, broken into pieces
- 1 cup ricotta cheese
- ½ cup shredded mozzarella cheese
- ¼ cup grated Parmesan cheese
- Fresh basil or parsley, for garnish (optional)

Serves: 6

Total Time: About 30 Minutes

Directions

1. In a large pot or Dutch oven, heat olive oil over medium heat. Add ground beef and onion, cooking until browned. Drain excess fat.
2. Stir in garlic and cook for 1 minute until fragrant.
3. Add marinara sauce, diced tomatoes, broth, Italian seasoning, salt, and pepper. Bring to a boil.
4. Stir in broken lasagna noodles. Reduce heat to a simmer, cover, and cook for 12–15 minutes, or until noodles are tender, stirring occasionally.
5. Ladle into bowls and top each serving with a dollop of ricotta, a sprinkle of mozzarella and Parmesan, and fresh basil or parsley, if desired.