

Cheesy Sausage Lasagna Soup

This is a great hearty lasagna soup recipe. It tastes just like lasagna in a bowl. Serve it with warm crusty bread for a perfect winter meal.

Submitted by **cookinme**

Prep Time: 20 mins

Cook Time: 20 mins

Additional Time: 5 mins

Total Time: 45 mins

Servings: 6

Ingredients

- 1 pound Italian turkey sausage, casings removed
- 2 cups chopped onions
- 2 cups sliced fresh mushrooms
- 4 cloves garlic, minced
- 4 cups chicken broth
- 1 (15 ounce) can tomato sauce
- 1 (14.5 ounce) can Italian-seasoned diced tomatoes
- 1 cup uncooked mafalda pasta
- 2 cups chopped fresh spinach
- 1 cup shredded mozzarella cheese

¼ cup Parmesan cheese

4 teaspoons thinly sliced fresh basil

Directions

Step 1

Cook and stir sausage in a large pot until browned, about 5 minutes. Stir in onions, mushrooms, and garlic. Pour in chicken broth, tomato sauce, and diced tomatoes; bring soup to a boil.

Step 2

Stir pasta into the soup. Cook, stirring occasionally, until almost tender, about 10 minutes. Stir in spinach, mozzarella cheese, and Parmesan cheese. Remove from heat; stir in basil and let stand until pasta is tender, about 2 minutes more.

Tips

Use any shape pasta you like.

Nutrition Facts

Per serving: 281 calories; total carbohydrate 20g; dietary fiber 3g; total sugars 9g; protein 25g; total fat 12g; saturated fat 5g; cholesterol 75mg; vitamin c 13mg; sodium 2113mg; calcium 229mg; iron 3mg; potassium 827mg