

One-Pot Lasagna Soup

1/2 pound ground beef
1/2 pound hot Italian sausage
3/4 cup chopped sweet onion
1 1/2 tablespoons minced garlic
6 cups homemade or low-sodium beef broth, divided
1 24-ounce jar good-quality meatless spaghetti sauce
1 14-ounce can diced tomatoes
2 tablespoons tomato paste
2 teaspoons balsamic vinegar
1 1/2 teaspoons sugar
1 teaspoon dried parsley
1 teaspoon dried crushed oregano
Ground black pepper and salt, to taste
1 bay leaf
10 uncooked dried lasagna noodles, broken into pieces
Fresh Mozzarella slices
Ricotta cheese scoops
Fresh-grated Parmesan cheese

In a large soup pot or Dutch oven, cook the ground beef, sausage, and onion over medium heat until meats are browned and onion is translucent. Add the garlic and stir for a minute more. Drain grease, if necessary.

Add 4 cups of the beef broth and the rest of the ingredients except the cheeses, stirring to separate the noodles. Bring up to a boil, then reduce heat and simmer for about a half hour until noodles are soft and soup has thickened, about 30 to 45 minutes. Add the remaining two cups of broth, as needed during that time, until soup is desired consistency.

Discard bay leaf and add Mozzarella and Ricotta cheeses to the pot, then let sit without stirring until starting to melt. Ladle scoops of soup and melty cheese into bowls and garnish with fresh-grated Parmesan cheese.