

Lasagna Soup

Hearty lasagna soup with ground beef, pasta, and melted cheese. All the flavors of classic lasagna in a comforting bowl - perfect for cold nights!

10 min

PREP

40 min

COOK

50 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Lasagna Soup

Ingredients

- 1 lb ground beef
- 1 onion
- 3 clove garlic
- 4 cup chicken broth
- 8 oz pasta
- 1 tbsp italian seasoning
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp chili flakes
- 2 tbsp olive oil
- 1 cup mozzarella cheese
- 1 cup parmesan cheese

Instructions

- 1 Brown the meat**

Heat a large Dutch oven or heavy-bottomed pot over medium-high heat. Add 1 lb ground beef and cook for 8-10 minutes, breaking it into small pieces with a wooden spoon, until completely browned and no pink remains.
- 2** Transfer the cooked beef to a plate and set aside. Leave any fat in the pot.
- 3 Build the soup base**

Add 1 diced onion to the same pot and cook for 4-5 minutes until softened and translucent. Add 3 minced garlic cloves and cook for 1 minute until fragrant.
- 4** Return the browned beef to the pot. Add 4 cups beef broth, 8 oz lasagna noodles broken into bite-sized pieces, 1 tablespoon Italian seasoning, 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon red pepper flakes.
- 5 Simmer the soup**

Bring the mixture to a boil over high heat, then reduce heat to medium-low. Simmer uncovered for 15-18 minutes, stirring occasionally, until the pasta is tender and cooked through.
- 6 Add the cheese mixture**

In a small bowl, whisk together 2 tablespoons heavy cream with 1 cup ricotta cheese until smooth. Stir this mixture into the soup and

simmer for 2-3 minutes until heated through.

7 Finish and serve

Remove the pot from heat and stir in 1 cup shredded mozzarella cheese until melted. Taste and adjust seasoning with additional salt and pepper if needed.

8 Ladle the soup into bowls and serve immediately while hot.

Tips

Brown the ground beef in batches to avoid overcrowding the pan, which creates steam and prevents proper caramelization that develops rich, deep flavors.

Cook pasta al dente separately and add it to individual bowls when serving to prevent it from becoming mushy in the soup during storage.

Use high-quality canned San Marzano tomatoes for superior flavor, or crush fresh tomatoes when in season for the brightest taste.

Let the soup rest for 10-15 minutes after cooking to allow flavors to meld and the temperature to settle before serving.

Grate cheese fresh rather than using pre-shredded varieties - fresh cheese melts more smoothly and provides better flavor and texture.

Add a splash of red wine to the pot after browning meat for extra depth, allowing alcohol to cook off before adding other liquids.

Keep additional broth on hand when reheating leftovers, as pasta continues to absorb liquid during storage.

Freeze soup in ice cube trays for quick single-serving portions that reheat perfectly in the microwave.