



Family Friendly Big Batch: Lasagna Soup

with Chicken Sausage, Pesto & Ricotta



30-40min



2 Servings

Join us in reinventing this classic to enjoy the many shades of lasagna year round. Hand-torn lasagna sheets simmer in a rich broth of whole peeled tomatoes, Italian seasoning, chicken broth concentrate, tomato paste, and garlic. Chopped onion and crumbled chicken sausage add sustenance to this hearty soup topped with a dollop of ricotta and drizzle of pesto. (2-p serves 4; 4-p serves 8)

What we send

- 1 yellow onion
- garlic
- 2 (¾ oz) Parmesan ⁷
- 2 (½ lb) pkgs uncased Italian chicken sausage
- 6 oz tomato paste
- ¼ oz Italian seasoning
- 14½ oz can whole peeled tomatoes
- 2 pkts chicken broth concentrate
- 8.8 oz lasagna sheets ^{1,3}
- 2 (4 oz) ricotta ⁷
- 2 oz basil pesto ⁷

What you need

- olive oil
- sugar
- kosher salt & ground pepper

Tools

- microplane or grater
- large pot with a lid
- potato masher or wooden spoon

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 28g, Carbs 54g, Protein 47g



1. Prep ingredients

Halve **onion** and coarsely chop. Finely chop **2 teaspoons garlic**. Finely grate **Parmesan**, if necessary.

Heat **1 tablespoon oil** in a large pot over medium high heat. Add **chicken sausage** and cook, breaking up into smaller pieces, until browned and cooked through, 5–7 minutes. Add **onion** and cook until softened, about 5 minutes more.



2. Build broth

Reduce heat to medium. Add **garlic**, **¼ cup tomato paste**, and **1 teaspoon Italian seasoning**. Cook, stirring, until tomato paste is slightly caramelized, about 2 minutes. Add **whole peeled tomatoes**, using a potato masher or wooden spoon to break up tomatoes.

Add **chicken broth packets**, **5 cups water**, and **1 teaspoon each of sugar and salt**. Bring to a boil.



3. Cook lasagna

Using your hands, tear **lasagna sheets** into large 2-inch pieces. Once boiling, add lasagna sheets to **soup** and cook until tender, about 5 minutes, stirring occasionally.

Add **half of the Parmesan** and stir until melted. Season to taste with **salt** and **pepper**.



4. Finish & serve

Spoon **soup** into bowls and top with **remaining Parmesan** and **a dollop of ricotta**. Drizzle **pesto** over top. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Marley Spoon meal!