



Slow-Cooked Lasagna Soup

INGREDIENTS

1 ¼ lb fresh Graziano Bros. Italian sausage
⅔ cup yellow onion, chopped
4 garlic cloves, minced
5 cups Hy-Vee 33%-less-sodium chicken broth
1 (28-oz.) can Full Circle Market organic crushed tomatoes with basil, undrained
1 (14.5-oz.) can Full Circle Market organic fire roasted diced tomatoes, undrained
1 tbsp Hy-Vee tomato paste
1 tsp Hy-Vee Italian seasoning
¼ tsp coarse-ground black pepper
½ (12-oz.) pkg. Hy-Vee mini lasagna pasta
⅔ cup Hy-Vee whole milk ricotta cheese
⅔ cup Hy-Vee finely shredded mozzarella
¼ cup Soirée grated Parmesan cheese, plus additional for serving
3 tbsp Hy-Vee milk
1 ½ tbsp fresh basil, finely chopped, plus additional for garnish
Hy-Vee crushed red pepper, for garnish

PREPARATION

- 1 Cook sausage, onion and garlic in a large nonstick skillet over medium-high heat for 5 to 8 minutes or until sausage is cooked through (165°) and onion is softened, stirring occasionally to break it into large crumbles.
- 2 Transfer sausage mixture to a 6-qt. slow cooker. Stir in broth, undrained crushed tomatoes, undrained fire roasted diced tomatoes, tomato paste, Italian seasoning, and black pepper.
- 3 Cover and cook on HIGH for 2½ hours or LOW for 5 hours. Uncover and stir in uncooked pasta. Cover and cook on HIGH for 25 to 30 minutes or just until pasta is tender.
- 4 Stir together ricotta, mozzarella, and ¼ cup Parmesan cheese, milk, and 1½ tablespoon basil.
- 5 To serve, ladle soup into serving bowls; top with ricotta mixture. Garnish with additional basil and crushed red pepper, if desired. Serve with additional Parmesan and biscuits, if desired.

NUTRITION FACTS

Calories: 300
Total Fat: 13g
Saturated Fat: 6g
Trans Fat: 0g

Sodium: 1260mg
Carbohydrates: 22g
Fiber: 1g
Sugar: 7g

Cholesterol: 75mg

Protein: 22g