

RECIPE | TOMATOES

SPICY LASAGNA SOUP



pure
flavor[®]



PURE-FLAVOR.COM

SPICY LASAGNA SOUP



45 min

15 min | **30 min**
PREP. | COOKING



6



easy

INGREDIENTS

- 8** Pure Flavor® Roma Tomatoes
- 3 ct** Pure Flavor® Sweet Bell Peppers, chopped
- 12** lasagna noodles, broken into pieces
- 6** cloves garlic, chopped
- 1** yellow onion, chopped
- ½ lb** ground beef
- ½ lb** spicy Italian sausage, removed from casings
- 4 cups** beef broth
- ½ cup** celery, chopped

- ½ cup** fresh basil, divided
- ½ cup** cream
- 2 tbsp** olive oil
- 1 tbsp** oregano
- 2 tsp** thyme
- ½ tsp** red pepper flakes
- Salt & pepper, to taste
- Shredded Italian cheese mix, for garnish

DIRECTIONS

- 1 Preheat oven to 375°F. Place tomatoes on a baking sheet and roast for 15 minutes. Remove skins and set aside.
- 2 Heat oil in a large Dutch oven over medium-high heat. Add onion, celery, and peppers, and cook for 5 minutes until the veggies are softened. Stir in the garlic and cook for 1 minute.
- 3 Add the sausage and beef, season with salt & pepper, and cook for 10 minutes until browned.
- 4 Add tomatoes, ¼ cup basil, oregano, thyme, and chili flakes and cook for 5 minutes, then pour in broth.
- 5 Add noodles and cook for 10 minutes until noodles are al dente.
- 6 Stir in cream until warmed through.
- 7 Divide soup into bowls and top with remaining basil and garnish with cheese.