



RECIPE | TOMATOES

SPICY LASAGNA SOUP



45 min

15 min
PREP.

30 min
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.

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