

## Lasagna Soup

***Serves six***

½ TBS of oil  
3 Italian sausage links (300 grams)  
1 small chopped onion  
4 minced garlic cloves  
3 TBS tomato paste  
1 TBS oregano  
1 – 28 oz. (822 grams) can of diced tomatoes  
4 cups chicken stock  
½ tsp. red chili flakes (optional)  
8 lasagna sheets – broken into thirds  
1 cup Ricotta cheese  
½ cup grated Parmesan cheese  
Chopped basil and parsley leaves for garnish  
Salt & Pepper

Heat the oil in a large pot. Remove the sausage from the casing and crumble into the pot. Add the onion and garlic and cook until sausage is cooked through and the onion is softened and translucent. Stir occasionally.

Add the tomato paste and mix in well. Cook for a few minutes. Add the oregano and mix well. Add the diced tomatoes with the liquid and the chicken stock. Mix well. Taste for salt and adjust if necessary. You should not need much as the sausage and chicken stock both have salt.

Add the chili flakes if using and a generous amount of black pepper. Mix well and bring to a boil. Cover the pot, reduce the heat and simmer the soup for 30 minutes.

Bring a pot with salted water to a boil. Cook the lasagna sheets al dente. Do not over cook them, as they will continue cooking in the soup. Once it is ready, drain it and shock it with cold water to stop it from cooking.

Add the cooked pasta to the soup and heat it. Turn off the heat and serve. Please do not over cook the pasta.

Mix the Ricotta cheese with the Parmesan and some black pepper. Set aside.

Ladle the soup into a bowl and serve with a spoonful of cheeses and chopped basil and parsley. Enjoy with a nice piece of crusty bread.