

LASAGNE SOUP

T. = Tablespoon
t. = teaspoon

- 1 (28 oz) can of crushed tomatoes
- 1 (6 oz) can of tomato paste
- 1 lb. Italian sausage
- 3 c. beef broth (I use 1 T. beef bouillon powder and 3 c. water)
- 3 cloves of garlic, minced
- 1 T. dried parsley
- 1 T. dried basil
- ½ c. chopped onion (⅓ c. if dehydrated)
- 1 c. V8 Juice
- ¼ t. pepper
- ¼ t. salt
- 2 c. uncooked shell pasta or rotini
- 1 c. of water

1. Brown meat, drain.
2. In a large slow cooker, combine meat, tomatoes and tomato paste. Then add all ingredients except the water and the pasta. Cover and cook on low for 7-8 hours or on HIGH for 4-5 hours. (2-3 hours in my too-hot crock pot.)
3. 30 minutes before soup is done, add the water and noodles. Stir to combine. Cover and continue cooking until pasta is tender, about more 30 minutes.
4. Serve in bowl with a scoop (apx 2T.) of Cheese Mixture (below).
5. Can be frozen in individual portions.

Makes apx 20 ladles of soup.

Cheese Mixture

- 4 oz. Shredded Mozzarella
- 1 c. Cottage Cheese
- ¼ c. Grated Parmesan

1. Mix cheeses together.
2. Spoon 2 T. of cheese mixture in each bowl of soup.

To freeze, scoop in 2 T. portions onto cookie sheet and freeze. When frozen, bag in 1 gallon bag. Makes apx. 30 scoops.

Adapted from onehundreddollarsamonth.com