

## LASAGNE SOUP

1 lb. Italian sausage  
1 (28 oz) can of crushed tomatoes  
1 (6 oz) can of tomato paste  
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 (2 T. 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 in the pressure cooker, on the 'Saute' setting. Drain.
2. Stir in the tomatoes and tomato paste. Add the rest of the ingredients *except* 1 c. of water and the pasta. Cook on 'Bean/Chili' or 'Manual' for 5-7 minutes. Let the pressure release naturally.
3. After the pressure has released, open the cooker and add the remaining water and pasta. Stir to combine. Cover and cook on the 'Slow Cook' or 'Keep Warm' setting until pasta is tender (about more 30 minutes).
4. Ladle the soup into bowls.
5. Drop a 2T ball of Cheese Mixture (see below) into each bowl of hot soup. Serve.

\*Makes apx 20 ladles of soup.

\*The soup can be frozen in individual portions for a microwavable bowl of soup on demand.

### 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 into each bowl of soup.

\*Makes apx. 30 scoops.

\*To freeze cheese mixture, scoop in 2 T. portions onto cookie sheet and freeze. When frozen, transfer the portions to a freezer bag and place in freezer for later use on demand.

[Adapted from a crock pot recipe found at [onehundreddollarsamonth.com](http://onehundreddollarsamonth.com)]