Spinach Lasagna Soup

24 ounces of Boar’s Head Italian Chicken Sausage

2 Tablespoons of olive oil

2 onions, diced

1 cup of carrots, diced

6 cloves of garlic, diced

1 cup diced mushrooms

¼ cup of tomato paste (about ¾ of a can of tomato paste)

2 Tablespoons of chopped fresh oregano (or 2 teaspoons of dried)

2 teaspoons of dried basil (or 2 Tablespoons of fresh)

1 teaspoon of salt

½ teaspoon of pepper

6 cups of low-sodium chicken broth

1 15-ounce can crushed tomatoes

1 15-ounce can diced tomatoes

2 cups of water

8 ounces of lasagna sheets, broken into 2” pieces.

4 ounces of fresh spinach

Ricotta cheese

Parmesan cheese

Fresh basil leaves

1. Grill the sausage for 4-6 minutes on each side. Dice after cooking.
2. Add olive oil to pot. Once hot, add onion, carrots, oregano and basil, and sauté for five minutes.
3. Add garlic, mushrooms, tomato paste, salt and pepper, and sauté for five minutes.
4. Add chicken broth, crushed tomatoes, diced tomatoes and water. Bring to a boil.
5. Add lasagna and reduce heat to simmer.
6. Simmer for 15 minutes.
7. Add spinach and stir until spinach is wilted.
8. Serve soup, with 2 Tablespoons of ricotta cheese, 2 teaspoons of parmesan cheese and a sprinkling of basil leaves.