

Lasagna Soup for a Crowd

Prep Time: 20 minutes
Cook Time: 45 minutes
Total Time: 1 hour, 5 minutes

Yield: about 18 servings

Ingredients

4 cloves garlic, minced
1 pound sausage
6 C hot water
2 Tb beef bouillon granules *4 packets*
4 (14.5 ounce) cans diced Italian tomatoes
2 (8 ounce) cans tomato sauce
1 tsp thyme
3 Tb brown sugar
1 Tb Italian seasoning
3/4 tsp salt
1/4 tsp pepper
3/4 tsp garlic salt
1 tsp fennel
1 1/2 C parmesan cheese, grated
1 (16 ounce) package medium shell pasta
2 C mozzarella cheese, grated

Instructions

1. Into a large soup pot place the garlic and sausage. Use a spatula to break up the sausage and cook on medium high heat until the sausage is no longer pink. Drain the fat.
2. Add all other ingredients, except for the parmesan cheese, mozzarella cheese and pasta shells. Bring the mixture to a boil. Reduce heat to a simmer and let it cook for 30 minutes, stirring occasionally.
3. Cook the pasta in a separate pot, according to package instructions. When your pasta has cooked pour it into a strainer in your sink and run cold water over it.
4. When the soup has simmered for the 30 minutes, add 1 1/2 C parmesan cheese and give it a nice stir. Remove the pan from the heat. The soup should be hot enough to melt the cheese quickly.
5. At this point (if I'm taking the soup to a party of some kind) I transfer it to a large 7 quart crock pot (without the pasta) and turn the setting to warm.
6. Just before serving add the pasta. If you add it too soon it will get a bit soggy and soak up a lot of the broth.
7. Scoop the soup into individual serving bowls and sprinkle with mozzarella cheese.

<https://jamiemooskitup.net/2015/11/lasagna-soup-for-a-crowd/>

Recipe from www.jamiemooskitup.net