

# Best Lasagna Recipe

Submitted by Katalina Szukalski, PK-Gr 4 Spanish



*"This is my favorite soup in the whole world!"*

## Ingredients

- 1 Tablespoon Olive Oil
- 4 Cloves Garlic, small, minced
- 1 Red Onion minced \*see note
- 1 Bell Pepper minced
- ½ teaspoon Fresh Oregano chopped
- 1 Tablespoon Fresh Parsley chopped
- 1 ½ teaspoon Fresh Basil chopped
- ½ teaspoon Salt
- ¼ teaspoon Pepper
- 1 Pound Ground Beef
- 32 Ounces Beef Broth
- ½ Cup Ricotta
- 32 Ounces Marinara Sauce \*Rao's is our favorite
- 14 Ounces Fire Roasted Diced Tomatoes
- 1" Parmesan Rind
- 2 Cups Lasagna Noodles broken
- 1 Cup Mozzarella Cheese, shredded
- Garlic Bread for dipping

## Instructions

1. In a heavy-bottomed pot, over medium heat, add the olive oil until it just starts to shimmer.
2. Add the garlic and onion, stirring as you add them and cooking for 3-5 minutes, until translucent.
3. Add the bell pepper, oregano, parsley, and basil and season with a little salt and pepper.
4. Stir to combine and let cook for one minute.
5. Add the ground beef and cook until browned and no longer raw. Drain off any grease.
6. I've decided it's easiest to add the ricotta in at this point, as it will melt into the meat.
7. Add the beef broth, marinara, diced tomatoes, and parmesan rind.
8. Let simmer all day for maximum flavor or at least 30 minutes.

9. In the last 15 minutes, add the broken lasagna noodles and cook until tender.  
2 Cups Lasagna Noodles
10. Remove parmesan rind.
11. Place the soup in oven-safe bowls or soup mugs and top with a little cheese. You can add another dollop of ricotta here as well if you'd like.
12. Heat the broiler to high heat and place the soup in the oven.
13. Once the cheese is golden and melted, remove from the oven and serve with our favorite garlic bread.

### **Notes**

- You can use 1/2 ground beef and 1/2 Italian Sausage for more flavor
- You can use any onion you'd like, but I tend to use red like our bolognese sauce
- If you don't have access to fresh herbs, you can substitute half the amount of dry herbs.
- You can freeze this soup for up to 6 months, but never with the lasagna noodles, or they will absorb liquid. Cool completely and freeze in a heavy-duty freezer bag or in a covered freezer container.