



COOKS ON MAIN

*for the everyday chef*

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## Lasagna Soup with Sausage & Kale

Serves 6

Enjoy the complex flavors of lasagna in easy soup form with no layering necessary! This soup is a hearty concoction made with all of the best elements of a classic red sauce lasagna. The noodles, sausage, and kale are very filling, and the ricotta and fresh basil garnish top each bowl to perfection.

### **Ingredients:**

2 tablespoons olive oil  
1 onion, diced  
3 cloves garlic, diced  
1 lb hot or sweet Italian sausage  
1 can (28 oz.) crushed tomatoes  
4 cups chicken broth  
1 tablespoon dried oregano  
1/2 teaspoon crushed red pepper  
Kosher salt  
8 ounces lasagna noodles, broken into 2" pieces  
1 bunch Tuscan kale, stemmed and torn into bite-sized pieces  
4 oz. ricotta cheese, for garnish  
Fresh basil, chiffonade, for garnish

### **Directions:**

1. In a large Dutch oven or soup pot, sauté the onion in the olive oil until translucent. Add the garlic and sauté for another 2 minutes.
2. Add in the sausage, and cook until browned. Don't fully break down the sausage, but instead keep in bite-sized chunks.
3. Add the crushed tomatoes, chicken broth, oregano, crushed red pepper, Kosher salt, and pepper. Bring soup to a boil.
4. Add the lasagna noodles and boil until the noodles are just *al dente*. Stir in the kale and remove from heat.
5. Serve with a generous dollop of ricotta cheese, and a sprinkle of fresh basil chiffonade.