

# Lasagna Soup

from Sadia Badiei

Pick Up Limes

Olive Oil	2 teaspoons
Onion, diced	1
Pork Sausage	1 lb.
Garlic, minced	3 cloves
Tomato Paste	2 Tablespoons
Veggie Boullion	2 cubes
Italian Seasoning	1 teaspoon
Oregano	1 teaspoon
Onion Powder	1 teaspoon
Thyme	1/2 teaspoon
Mushrooms, diced	2 cups
Fire roasted Tomatoes	2 cans
Water	
Balsamic Vinegar	2 teaspoons
Salt	1/4 teaspoon
Pepper	1/4 teaspoon
Lasagna noodles	8 -10
Spinach, fresh	2 cups

## Directions

1. In a large pot heat the oil over medium heat.
2. Add the onions and sauté until lightly golden, about **5 minutes**, add a splash of water as needed to deglaze the pan. Add the pork sausage and cook till meat is brown. Add garlic, tomato paste, bullion cubes and spices and cook for an additional **1-2 minutes**.
3. Add the mushrooms and cook until most of the moisture from the mushrooms evaporates, about **5 minutes**. Add a splash of water, if needed, to prevent sticking on the bottom of the pot.
4. Add diced tomatoes, and 2 cans of water (rinsing out each can of tomatoes), balsamic vinegar and salt & pepper. Bring to a boil then add the lasagna noodles broken into smaller pieces.
5. Cook for **8 to 10 minutes** or until the noodles are tender. Stir in spinach at the very end and remove from heat. Top with fresh basil and maybe some parmesan cheese and serve.