Lasagna Soup

Ingredients:

- 2 TBSP olive oil
- 1 large yellow onion, cut into $^{1}/_{2}$ inch cubes
- 3 garlic cloves, minced
- 1 lb. sweet Italian sausage, crumbled
- $^{1}/_{2}$ tsp. red pepper flakes
- 1 tsp. table salt
- 1 TBSP sugar
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- 1 TBSP Italian seasoning
- $^{1}/_{2}$ tsp. ground nutmeg
- $^{3}/_{4}$ cup red wine or red cooking wine
- 1 can (6 oz.) tomato paste
- 1 can (28 oz.) crushed tomatoes
- 3 cups chicken broth
- 6 no-boil lasagna noodles (about 4 oz.), broken into 1 inch pieces
- $^{1}/_{2}$ cup shredded mozzarella cheese
- $^{1}/_{4}$ cup grated Parmesan cheese
- $^{1}/_{2}$ cup Ricotta cheese
- $^{1}/_{4}$ cup half-and-half

Instructions:

- In a large soup pot, combine the olive oil, onion, and garlic and saute over medium-high heat until soft, a few minutes.
- Remove the onion and set it aside, then add the sausage and saute until cooked through. Season with the pepper flakes, salt, sugar, Italian seasoning, and nutmeg and pour in the wine. Cook, stirring, 3-5 minutes to infuse the meat with flavor.
- Return the cooked onion to the pot and add the tomato paste, crushed tomatoes, and chicken broth. Give a thorough stir, then toss in the broken lasagna noodles and stir to combine.
- Simmer over medium heat for 20-25 minutes, stirring occasionally to blend the flavors and soften the noodles.
- Meanwhile, in a medium bowl, combine the mozzarella, Parmesan, and ricotta and mash them with a fork. Cover the bowl with plastic wrap and refrigerate until it's needed
- Stir the half-and-half into the soup, then simmer for 2-3 minutes to smooth out the flavors
- To serve, divide the soup among large bowls. Top each with a big tablespoon of the cheese mixture and stir it in to melt it

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