

# Lasagna Soup

## Ingredients

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1 T Olive Oil	1 lb Ground Beef
1 t Dried Basil	1 t Dried Oregano
3/4 t Fennel Seeds (crushed)	1/2 t Dried Thyme
1 t Sugar	1 Onion (chopped)
4 clv Garlic (minced)	4 c Chicken Broth
29 oz Diced Tomatoes (canned)	3 T Tomato Paste
8 Lasagna Noodles (broken into	bite sized pieces)
0 ds Salt	0 ds Ground Black Pepper
3/4 c Mozzarella Cheese	1/2 c Parmesan
8 oz Ricotta	1/4 c Parsley
2 T Basil (sliced)	

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## Instructions

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1. Turn Instant Pot on to SAUTE and add olive oil. Once hot, add beef, basil, oregano, fennel, thyme and sugar and season with salt and pepper, and brown the meat, using a wooden spoon to break it apart.
2. Once browned, add the onion and garlic, and cook until onion is translucent, 2-3 minutes. Hit CANCEL. Add broth, tomatoes and tomato paste. Stir to combine. Break noodles into pieces, add them to the Instant Pot and push them under the broth so they are submerged.
3. Put lid on pot, and lock into place. Set valve to sealing. Cook on manual high pressure for 4 minutes. After 4 minutes, let Instant Pot natural release for 10 minutes then quick release any remaining pressure.
4. Meanwhile, in a small bowl, combine mozzarella, ricotta, parmesan, and 2 tablespoons parsley. Season with salt, to taste. Set topping aside.
5. Open the pot and stir everything together. Taste and adjust the flavor if needed with additional salt or pepper and add 2 tablespoons parsley. Serve soup in bowls topped with 1- 2 tablespoons ricotta cheese mixture and fresh basil.