

Slow-Cooker Lasagna Soup

TOTAL TIME: Prep: 35 min. Cook: 5 hours + standing **YIELD:** 8 servings (2-1/2 quarts).

Ingredients

- 1-1/2 pounds bulk Italian sausage
 - 1 large onion, chopped
 - 2 medium carrots, chopped
 - 2 cups sliced fresh mushrooms
 - 3 garlic cloves, minced
 - 1 carton (32 ounces) chicken broth
 - 2 cans (14-1/2 ounces each) Italian stewed tomatoes
 - 1 can (15 ounces) tomato sauce
 - 6 lasagna noodles, broken into 1-inch pieces
 - 2 cups coarsely chopped fresh spinach
 - 1 cup cubed or shredded part-skim mozzarella cheese
 - 1/2 cup shredded Parmesan cheese
 - Thinly sliced fresh basil, optional
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Directions **1.** In a large skillet, cook sausage over medium-high heat until no longer pink, breaking into crumbles, 8-10 minutes; drain. Transfer to a 5- or 6-qt. slow cooker.

- **2.** Add onion and carrots to same skillet; cook and stir until softened, 2-4 minutes. Stir in mushrooms and garlic; cook and stir until mushrooms are softened, 2-4 minutes. Transfer to slow cooker. Stir in broth, tomatoes and tomato sauce. Cook, covered, on low until vegetables are tender. 4-6 hours.
 - **3.** Skim fat from soup. Add lasagna; cook until tender, 1 hour longer. Stir in spinach. Remove insert; let stand 10 minutes. Divide mozzarella cheese among serving bowls; ladle soup over cheese. Sprinkle with Parmesan cheese and, if desired, basil.
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