



Lasagna Soup

Recipe by Kraft

* Yummy *



Prep Time	Total Time	Servings
15 min.	25 min.	8 servings, about 1 cup each

What You Need

- 1 Tbsp. oil (I used olive oil)
- 4 cloves garlic, minced
- 2 cans (14-1/2 oz. each) fat-free reduced-sodium chicken broth
- 1 can (15 oz.) tomato sauce
- 1 can (14.5 oz.) petite diced tomatoes, undrained
- 3 cups wide egg noodles, uncooked
- 3 Tbsp. chopped fresh basil, divided (I used dried basil)
- 3/4 cup POLLY-O Original Ricotta Cheese
- 1-1/4 cups KRAFT Shredded Italian* Five Cheese with a TOUCH OF PHILADELPHIA, divided
- 3 Tbsp. KRAFT Grated Parmesan Cheese, divided

Make It

Heat oil in large saucepan on medium heat. Add garlic; cook and stir 1 min. or until fragrant. Add broth, tomato sauce and diced tomatoes; stir. Bring to boil on medium-high heat. Add noodles; simmer on medium heat 10 min. or until tender. Stir in 2 Tbsp. basil.

Mix ricotta, 1/2 cup shredded cheese, 2 Tbsp. Parmesan and remaining basil until blended. Combine remaining shredded cheese and Parmesan.

Top each serving of soup with 2 Tbsp. of the ricotta mixture. Sprinkle with shredded cheese mixture.

* Soup thickens as it sits in crock pot - almost like a casserole *

* Made with quality cheeses crafted in the USA.

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