



## **Beef Lasagna Soup (crock pot version)**

### **Ingredients:**

- 1 lb. ground beef
- 1 medium onion, chopped
- 1 can tomato soup
- 14.5 oz. can diced tomatoes
- 15 oz. tomato sauce
- 2 Cups chicken broth
- 2 Cups beef broth
- 2 tsp oregano
- 2 tsp basil
- 2 tsp parsley
- 2 tsp garlic powder
- 1 tsp salt and pepper
- 8 oz. ricotta cheese
- 8 lasagna noodles, broken into small pieces (uncooked)
- 12 oz. shredded mozzarella cheese
- $\frac{1}{2}$  Cup shredded parmesan cheese

## Directions:

- Combine onion, tomato soup, diced tomatoes and tomato sauce and place in the crockpot.
- Add all the spices to the mixture.
- Add the chicken and beef broth and stir together.
- Spread the lasagna noodle pieces all around. Crumble the raw ground beef over the top.
- Cover and cook on low for 7-8 hours or on high for 4-5 hours.
- A Half hour before done, stir in the ricotta cheese and top with the mozzarella and parmesan cheeses.

Serve with my home-made bread recipe - here is the link for the bread recipe:

[https://docs.wixstatic.com/ugd/02bb84\\_8ad6ec469875451b954740cdfef7b1d2.p  
df](https://docs.wixstatic.com/ugd/02bb84_8ad6ec469875451b954740cdfef7b1d2.pdf)

Enjoy!

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