



Hearty Lasagna Soup



3-4 Servings



30 - 35 minutes

INGREDIENTS:

- 6 cloves Garlic, minced
- 1 Onion, sliced
- 2 tbsp Olive oil
- 1 tbsp butter, salted
- 3 Tomatoes, large, diced
- 1/2 tbsp Mixed herbs
- 2 Lasagna Sheets
- Pepper, to taste
- Paprika, to taste



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2 cups, Mushrooms, diced (any kind you like, I used button)

1 cup fresh Spinach

1/2 cup mozzarella cheese, grated

1/2 cup Parmesan cheese, grated

2-3 cups Water

DIRECTION:

- Heat olive oil and butter on medium-high heat. Add minced Garlic and Onions, saute till little sweaty. You may get a great aroma of garlic and butter.
- Add fresh tomatoes and a little salt. Cook for 4-5 mins till it releases water.
- Add mushrooms and saute for 2-3 mins. Now add spinach, mixed herbs, and Paprika.
- Add Water. Bring it to a boil.
- Now Add Lasagna noodles and cook for 8-10 mins until tender.
- Bring heat to low and add Parmesan and Mozzarella cheese.
- Remove from heat, garnish and serve.

NOTE:

- Any kind of mushrooms can be used.
- You are free to experiment. Throw in whatever veggies you got.
- Instead of Water, you may use veg stock to enhance flavor.
- It could be stored in the refrigerator in an airtight container for up to 4 days.

