

Lasagna Soup with Rosemary Olive Oil Bread

Servings: 2

From Coupon Kitchen

Ingredients

1/2 Tbsp olive oil
1/2 lb 90% lean ground sirloin
1/2 medium onion, chopped
1/2 green bell pepper, chopped
1/2 tsp minced garlic
1 cup water
8 oz can diced tomatoes, undrained
3 oz tomato paste
1 cup uncooked penne pasta
1/2 Tbsp Italian seasoning
1/4 tsp pepper
1/2 cup shredded reduced-fat mozzarella cheese
2 slices rosemary olive oil bread
Olive oil

Preparation

- 1) Heat olive oil in a large saucepan or Dutch oven over medium high heat. Add ground sirloin, onion, bell pepper, and garlic. Cook, stirring occasionally, until beef is cooked through and no longer pink, about 8 to 10 minutes; drain and return to pot.
- 2) Add water, tomatoes, and tomato paste to pot. Stir in pasta, Italian seasoning, and pepper. Heat to boiling; reduce heat. Cover and simmer about 10 minutes, stirring occasionally, until pasta is tender.
- 3) Drizzle each piece of rosemary olive oil bread with olive oil.
- 4) Turn on broiler. Pour hot soup into 2 ovenproof soup bowls or containers. Sprinkle each bowl with 1/4 cup cheese. Broil soup with tops 3 to 4 inches from heat for 1 to 2 minutes or until cheese is melted. If you have enough room, broil bread at the same time or you can broil after the soup is done while it is cooling a bit.