

Spaghetti Lover's Soup

From the Kitchen of [Deep South Dish](#)

Ingredients

- 1/2 tablespoon olive oil
- 1/2 cup each diced sweet or yellow onion, green bell pepper, carrot and celery
- 1/2 tablespoon minced garlic
- 1/2 to 1 pound ground beef or sausage
- 2 cups spaghetti sauce
- 4 cups chicken or beef broth
- 1 (10 ounce) can diced tomatoes with green chilies (like Rotel), drained
- 1 (15 ounce) can diced tomatoes, undrained
- 1/4 teaspoon kosher salt, or to taste
- 1/4 teaspoon freshly cracked black pepper
- 1/8 teaspoon Cajun seasoning (like Slap Ya Mama) {[affil link](#)}, optional
- 1/4 teaspoon Italian seasoning
- 1/4 cup torn fresh basil leaves, to garnish, optional
- 1/4 cup freshly grated Parmesan cheese, to garnish
- 2 ounces thin spaghetti noodles

Instructions

1. Heat oil in soup pot over medium heat; add onion, bell pepper, carrot and celery and cook for 5 minutes. Add garlic and cook another minute.
2. Add meat and cook until lightly browned and no longer pink; drain off any excess fat.
3. Stir in spaghetti sauce, broth and both tomatoes; taste and add salt, pepper, Creole or Cajun seasoning and Italian seasoning as needed.
4. Add additional water or broth as needed for desired consistency.
5. Bring to a boil, reduce to simmer, and cook uncovered for 30 minutes, or until vegetables are tender.
6. Meanwhile, break fresh spaghetti noodles into thirds and boil according to package directions; drain, or if you have leftover spaghetti noodles, roughly chop then warm 2 cups noodles and divide evenly among individual bowls.
7. Garnish with fresh basil and freshly grated Parmesan cheese.

Notes

May omit the added ground beef or sausage if using a meaty spaghetti sauce. May use chicken or beef broth, water or a combination of water and broth, though I prefer this soup with chicken

broth. May substitute an equal amount of jarred or canned commercial pasta sauce. Be sure to taste and adjust seasonings as needed. To measure for 2 ounces of spaghetti noodles, look for a 3 serving ring on the box.

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