

# Lasagna Soup

Serves 8-10

2 cups freeze dried sausage crumbles  
1/2 cup freeze dried onion flakes  
1/2 tsp. garlic powder  
2 (14 1/2 oz.) cans diced tomatoes  
1 (15 oz.) can tomato sauce  
1 (14 1/2 oz. ) can beef broth  
1 1/2 cups water  
1 TBS brown sugar

1 tsp. dried basil  
2 tsp. dried oregano  
1 tsp. salt  
1 tsp. pepper  
1 tsp. thyme  
3 cups dried rotini pasta  
3/4 cup grated Parmesan cheese

Rehydrate sausage crumbles and onion using full can of beef broth for 20 minutes. Drain from broth and set aside remaining broth in a separate bowl to add in later. In a large soup pot brown the rehydrated sausage and onion over medium heat just until it begins to brown (watch it carefully while stirring so it doesn't burn). Add cans of diced tomatoes, remaining beef broth, water, tomato sauce, brown sugar and seasonings. Bring all to a boil and add in dried pasta. Reduce heat, cover, and simmer for 20 minutes, stirring occasionally. As the noodles cook in the sauce it will get thicker and thicker. Stir in parmesan cheese and serve.

MY FOOD STORAGE  
COOKBOOK