



## One-Pot Spinach & Sausage Lasagna Soup



This recipe calls for:

### Tomato, Garlic & Onion Sauce

Prep time

**10 minutes**

Cook time

**20 minutes**

Servings

**4**

### Ingredients

- 1 teaspoon olive oil
- 3 sweet Italian sausage links, removed from casings
- 1 medium onion, chopped
- 3 cloves garlic, minced
- 1 jar (24 ounces) RAGÚ® Tomato, Garlic & Onion Sauce
- 1 carton (48 ounces) low-sodium chicken broth
- 8 uncooked lasagna noodles
- 1 package (5 ounces) baby spinach
- ½ cup shredded mozzarella cheese
- ½ cup ricotta cheese
- ¼ cup thinly sliced basil leaves

## Instructions

1. Heat oil in large pot on medium-high heat. Add sausage and onions; cook 6-8 min. or until meat is browned, using wooden spoon to break up large pieces.
2. Add garlic; stir 30 sec. Stir in sauce and broth. Break noodles into 1-1/2-inch pieces over pot; stir. Bring to a boil. Reduce heat to medium; cook 12-15 min. or until noodles are done, stirring occasionally. Stir in spinach; cook 1-2 min. until wilted. Top each serving with 1 tablespoon of each cheese and basil.

**Use an electric pressure cooker:** Heat oil in electric pressure cooker on Sauté function until shimmering. Cook sausage and onions as directed. Add garlic, sauce, broth and noodles; close and lock lid. Cook 3 min. on high pressure. Manually release any remaining pressure. Stir in spinach on Sauté function 1-2 min. until wilted. Serve as directed.