

Lasagna Soup

- 1 lb mild ground Italian sausage
- 1/2 cup baby-cut carrots, coarsely chopped
- 8 oz trinity mix (fresh diced onions, bell peppers, celery)
- 1 (24-oz) jar pasta sauce
- 1 (32-oz) carton unsalted chicken broth
- 1/4 cup sun-dried tomato pesto
- 1 (9-oz) package cheese ravioli
- 1 (8-oz) package baby kale or baby spinach
- 6 tablespoons part-skim ricotta cheese

Preheat large stockpot 2–3 minutes on medium-high. Brown sausage 5–7 minutes, stirring to crumble meat, or until no pink remains. Chop carrots. Stir carrots and trinity mix into sausage; cook and stir 4 minutes.

Reduce heat on pan to medium-low. Stir in pasta sauce, broth, and pesto; simmer 8–10 minutes, stirring occasionally, or until hot.

Stir pasta into soup; cook 4–5 minutes or until pasta is tender. Stir in greens.

Divide soup into serving bowls. Top each bowl with 1 tablespoon ricotta cheese and serve.