

Deconstructed Lasagna Soup



Ingredients

- 1 yellow onion, chopped
- 2 lbs. spicy Italian sausage
- 2 16oz. cans of chopped tomatoes
- 2 tbsp. Italian seasoning
- 3 cloves of fresh garlic, minced
- 4 cups chicken broth
- 1 package of mafalda pasta
- Grated mozzarella
- Low fat ricotta cheese

Directions:

1. Put a bit of olive oil in the Pressure Pro and press the **SOUP/STEW** button.
2. Crumble the sausage and brown the meat in the pot. Add the Italian seasoning and lightly sauté everything together.
3. Add in the minced garlic, chopped onions, and the cans of chopped tomatoes. Stir well.
4. Pour in the chicken broth. Close the lid and set the **PRESSURE VALVE** to **SEAL**.
5. While the soup is cooking, put some grated mozzarella cheese onto a clean plate. Scoop out about 2 - 3 tablespoons of the ricotta cheese and mash it onto the plate, mixing it with the mozzarella. Mash
- and roll both cheeses into a tight ball. Refrigerate until the soup is ready to serve.
6. When cooking is finished, adjust the **PRESSURE VALVE** to **VENT** to release the pressure and open the lid.
7. Give everything a good stir. Add about 1 - 2 cups of pasta to the soup. Season with salt.
8. Shut the lid and press the **1 MINUTE** button. Once that has completed, release the pressure and unlock the lid.
9. Ladle a nice portion into a serving bowl and drop a cheese ball into the center of the soup.