

Lasagna Soup

INGREDIENTS

1 large onion, chopped
1 tsp. minced garlic
2 1/2 tsp. oregano
1 tsp. rosemary
1 tomato, diced small
1 24 oz jar veggie spaghetti sauce
2 c soy curls (unsoaked) or package of veggie-burger
6-8 c water
1 veggie bouillon cube
2 bay leaves
1 1/2 Tbs. basil
10 ounces of lasagna noodles
1 c vegan mozzarella shreds

DIRECTIONS

Sauté the onions and garlic in a little water until the onions are soft, 4-5 minutes. Sprinkle in the oregano and rosemary. Cook over medium heat for 2-3 minutes, and then add spaghetti sauce and the soy curls. Stir everything together. Add the water, bouillon, basil and bay leaves and bring to a boil. Reduce heat and let simmer (covered) for 15-20 minutes. Add the pasta and allow to simmer for another 20 minutes until the pasta is cooked through.

Add water and salt to taste as desired. The last step before serving is to stir in the mozzarella and let it melt a bit. Sprinkle and dried basil, and serve.

