Lasagna soup

Raciones para 1

- ❑ 1/2 Onion
- ❑ 1 Garlic clove
- ❑ 200 g Minced beef
- ❑ 400 g Chopped tomato tin
- ❑ 1 Bay leaf
- ❑ 1/2 teaspoon Dried oregano
- ❑ 1/2 teaspoon Dried thyme
- ❑ 50 ml White wine
- ❑ 500 ml Chicken or vegetable stock
- ❑ 6 sheets Lasagna
- ❑ 2 tablespoons Grated Parmesan cheese (optional)
- ❑ Salt
- ❑ Ground black pepper
- ❑ Extra virgin olive oil

1. Peel and finely chop the onion and garlic clove.
2. Heat a little extra virgin olive oil in a saucepan and cook with a pinch of salt for 5-10 minutes over low heat.
3. Meanwhile, season the beef. Take small portions and make balls. Add to the casserole, increase the heat and brown the meat balls.
4. Add the chopped tomato, the bay leaf, the oregano and the thyme. Cook a couple of minutes before adding the wine. When the alcohol evaporates add the stock, bring to a boil and cook for 20 minutes.
5. Break the lasagna sheets into small pieces and add them to the casserole. Simmer for approximately 10 minutes or until the pasta is ready.
6. Add the parmesan cheese and stir. Add salt if necessary and serve with a little more oregano, thyme and ground pepper on top.

Chef's Notes

https://cookinglovers.teka.com/en/receta/sopa-de-lasana/