



One-pot lasagne soup

Hearty, creamy and wonderfully uncomplicated: This one-pot lasagne soup combines the classic taste of lasagne with the lightness of a soup. Vegan lentil bolognese, tender pieces of pasta and melted cheese – all in one pot and perfect for quick, feel-good cooking.

Zutaten

4 Portionen

100 g Celery
150 g Carrots
2 EL Mediterranean fried olive
2 Glasses Perfetto lentil bolognese
800 ml Vegetable broth
250 g Lasagne
80 g Sprinkled cheese, vegan
1 Handful Basil

Zubereitung

Wash the celery, peel the carrots and finely chop both. Heat the frying olive in a deep cast iron pan or large pan and sauté the vegetables for 3-5 minutes over a medium to high heat. Add the lentil bolognese and vegetable stock and stir to combine. Break the lasagne sheets into pieces and add directly to the soup. Simmer for approx. 15 minutes with the lid on until the lasagne sheets are al dente. Stir from time to time. Finally, add the sprinkled cheese, close the lid and simmer for another 2 minutes. Serve in deep plates and garnish with basil leaves.

