

# Hot Momma Alfredo Lasagna Soup

## HOT MOMMA ALFREDO LASAGNA SOUP

### INGREDIENTS

- $\frac{1}{2}$  lb Ground Sausage
- 1 Small Onion, chopped
- 8 oz Fresh Mushrooms, sliced
- 2 Garlic Cloves, minced
- 4 Cups Baby Spinach
- 5 Cups Chicken Broth
- 5 Lasagna Noodles, broken
- 1 tsp Dried Oregano
- $\frac{1}{2}$  tsp Dried Basil
- 3 Tbsp Butter
- 1 tsp Hot Momma Seasoning, mild or fiery
- 3 Tbsp AP Flour
- 1 Cup Milk
- 1 Cup Parmesan Cheese, grated

### DIRECTIONS

Brown ground sausage in a large saucepan over medium heat. Add onion and mushrooms. Cook 5-6 minutes over medium-low heat. Add garlic and spinach and cook for 1 minute while stirring. Add chicken broth and simmer for 5 minutes. Add broken noodles, oregano, HMS, and basil. Bring to a boil. Cook 10-12 minutes until noodles are tender. Meanwhile, in a skillet over medium-low heat, melt butter. Whisk in flour and cook for 1 minute. Whisk constantly. When flour begins to brown, slowly whisk in milk until mixture is smooth and thickened, approximately 3-5 minutes. Turn off heat and slowly whisk in Parmesan cheese. When cheese is fully melted and mixture is

smooth, add to soup mixture. Mix to combine. Ac-salsa-rize!