

# Gnocchi Lasagna Soup

## Gnocchi Lasagna Soup

All the cozy flavors of classic lasagna come together in one comforting bowl. This hearty soup starts with a flavorful base of sautéed onion, celery, carrots, and garlic – the same way many traditional Italian soups begin – creating a rich, aromatic foundation. From there, it's simmered with tender ground beef, crushed tomatoes, and soft, pillowy gnocchi that take the place of lasagna noodles. Finished with melty mozzarella, creamy ricotta, and a touch of parmesan, it's the kind of meal that feels like a warm hug on a chilly evening.

Whether you're craving something hearty but easy, or just looking to use up pantry staples, this soup brings all the love of lasagna to your table in about 35 minutes – no layering required!

## Things to know about this Gnocchi Lasagna Soup

- **Use quality gnocchi:** Shelf-stable or refrigerated gnocchi both work beautifully, but the fresh kind adds a softer, pillowy texture that feels extra comforting in this soup.
- **Don't overcook the gnocchi:** Once they float to the top, they're done! Overcooking can make them too soft.
- **Make it ahead:** This soup reheats well, but if you're planning to store leftovers, cook the gnocchi separately and add it just before serving to keep its texture perfect.

- **Cheese tip:** For the creamiest texture, stir the cheeses in off the heat – they'll melt smoothly without curdling.
- **Freezer-friendly:** The soup base (without the gnocchi and cheese) can be frozen for up to 3 months. Add fresh gnocchi and cheese when reheating for best results.
- If you love comforting Italian-inspired soups like this, try my **Lasagna Bolognese**, **Tortellini al Brodo**, or **Creamy Sausage Tortellini Soup** next! Don't forget to save this recipe on Pinterest and share it with someone who loves cozy, cheesy meals. ♥☐





**Gnocchi Lasagna Soup**

**Servings: 4–6**

**Cook Time:** 35 minutes

## Ingredients

- 1 pound ground beef
- 2 tablespoon olive oil
- 1 cup each chopped onion + celery + carrots
- 2 garlic cloves, minced
- 2 tablespoons tomato paste
- 1 (28-ounce) can crushed tomatoes
- 4 cups beef or chicken broth
- 1 teaspoon Italian seasoning
- Salt and pepper, to taste
- 1 (16-ounce) package potato gnocchi
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$  cup grated parmesan cheese
- $\frac{1}{2}$  cup ricotta cheese (plus more for topping)
- Fresh basil or parsley, for garnish

## Instructions

### 1. Sauté the vegetables:

Heat olive oil in a large pot or Dutch oven over medium heat. Add onion, celery, and carrot, and cook until softened, about 5 minutes. Stir in garlic and cook another minute until fragrant.

**2. Add the beef:**

Add the ground beef and cook until browned, breaking it up with a spoon. Drain excess fat if needed.

**3. Build the flavor:**

Stir in tomato paste and Italian seasoning. Cook for 1–2 minutes to deepen the flavor.

**4. Add liquids:**

Pour in crushed tomatoes and beef broth. Season with salt and pepper. Bring to a gentle boil, then reduce heat and simmer for 15–20 minutes.

**5. Cook the gnocchi:**

Stir in the gnocchi and cook for 3–4 minutes, or until they float to the top and are tender.

**6. Finish with cheese:**

Stir in mozzarella, parmesan, and ricotta until melted and creamy.

**7. Serve:**

Ladle into bowls and top with a dollop of ricotta, extra cheese, and a sprinkle of fresh basil or parsley.  
ENJOY!!!!