



# instant pot Lasagna Soup

A RECIPE BY ASHLEY AYOTTE

Prep Time - 15 minutes

Pressure Cook Time - 10 minutes

Natural Release - 10 minutes

Servings - 6 people

## ingredients

- 1 lb. Ground Pork
- 1 Onion
- 1 Green Pepper, chopped
- 1 can Stewed Tomatoes
- 1 clove Garlic, minced
- 1 can Tomato Paste
- 4 cups Chicken Broth (or Beef)
- 9 Lasagna Noodles, broken into pieces
- 1 14 oz. can Tomato Sauce
- 1 tsp Oregano
- 2 tsp. Italian Seasoning
- 1 Bay Leaf
- 2 cups Shredded Cheese

## directions

- Use the Saute setting on your Instant Pot to cook the ground pork. Drain if necessary. Remove to a separate bowl.
- Saute the onions and green peppers until lightly sauted.
- Add all ingredients into the Instant Pot.
- Push the "Cancel" button. Press the "Soup" button and change the time to 10 minutes.
- Ensure the lid is on and locked. Ensure that the steam release is set to the sealing position.
- When the timer beeps several times allow it to naturally release for about 10 minutes. Move the steam release to venting.
- Add the cheese and serve!