White Chicken n Sausage Lasagna Soup

- 1 white or sweet onion, diced
- 8 cloves garlic, minced
- 2 tsp. Italian seasoning
- 1 tsp. salt
- 1/2 tsp. black pepper
- 1/4 tsp. crushed red pepper flakes, optional, for heat
- 6 cups chicken stock (or combo with vegetable broth)
- 2-3 boneless, skinless chicken breasts, cooked and shredded
- 1 lb sweet Italian sausage
- 1/2 cup crumbled, cooked bacon
- 1 cup heavy cream or half n half
- 2 Tbsp. cornstarch
- 1 box chopped frozen spinach (you can use fresh spinach also)
- 8 oz. broken lasagna noodles, cooked separately and drained
- 8 large fresh basil leaves, chopped

Cook sausage in skillet, breaking into bite size pieces. Add onion and garlic to sausage and cook about 3 minutes. Drain "pooled" grease.

Add broth(s), seasonings, chicken, bacon and spinach to crock pot and stir thoroughly. Fold in sausage mixture and stir again.

Turn on high for 3-4 hrs

Turn to low, add 3/4 cup cream

Mix 1/4 cup cream with cornstarch and stir into soup.

Add cooked, broken lasagna noodles (you can use any pasta if you don't have lasagna noodles)

Let soup remain on low for at least an hour.

Serve with shredded Parmesan cheese, chopped fresh parsley or sliced olives.

Robin Maillet