

# Creamy White Chicken Lasagna Soup



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

A bowl of Creamy White Chicken Lasagna Soup is the most comforting way to indulge in fall. A deeply flavored broth filled with slurpy noodles and tender chicken tastes like you've slaved all day making lasagna, but it takes a fraction of the time, leaving lots of time to cozy up with a good book.

**Makes 6-8**

## Ingredients

- 2 tablespoons olive oil
- 1 ½ cup chopped onion
- 2 carrots, sliced into coins (about ¾ cup)
- 4 teaspoons minced garlic
- 4 tablespoons unsalted butter
- 6 tablespoons all-purpose flour
- 1 ¼ teaspoons dried basil
- 1 teaspoon dried parsley
- 1 teaspoon kosher salt
- ½ teaspoon dried oregano
- ½ teaspoon ground black pepper
- Pinch red pepper flakes
- 8 cups chicken broth
- 2 ½ cups water
- 4 bone-in, skinless chicken thighs
- 10 lasagna noodles, broken into 1 to 2-inch pieces
- 1 cup Parmesan, plus extra for serving
- 8 ounces frozen chopped spinach leaves
- 1 ¼ cups half & half
- Shredded mozzarella cheese, for serving, optional

## Directions

In a large Dutch oven over medium-high heat, heat olive oil until shimmering. Add onion and carrots; cook, stirring occasionally, until onion is translucent, 5 to 7 minutes. Stir in garlic and cook for 1 minute, until fragrant. Add butter and stir until melted. Add flour, basil, parsley, salt, oregano, black pepper and red pepper flakes. Cook for 2 minutes, stirring constantly, until flour is absorbed and slightly browned. Slowly stir in the chicken broth and water, stirring to combine. Bring to a boil, then add the chicken and noodles. Turn heat down to medium-low to maintain a gentle simmer. Cook for 25 to 30 minutes, until chicken is cooked through and noodles are al dente. Use tongs to remove chicken to a plate. Stir Parmesan into pot until melted, then add spinach and half & half. Heat until warmed through, then remove pot from the heat. Use forks to remove the meat from the bone, then cut into bite-sized pieces. Add back to the pot and stir to combine. Serve with extra Parmesan and mozzarella cheeses sprinkled on top.