

Slow Cooker Lasagna

10 ingredients · 6 hours 20 minutes · 8 servings



Directions

1. Heat a large pan over medium heat. Add the oil, carrots, celery, and onion. Sauté for three to five minutes or until the onions are translucent.
2. Add the beef to the pan and cook for three minutes, breaking it up as it browns. Add the marinara sauce and mix well to combine. Remove from the heat. The beef won't be fully cooked at this point.
3. Add the ricotta cheese and spinach to a food processor and blend until smooth.
4. Start layering the lasagna into the slow cooker. Add a layer of the beef sauce. Then, layer the lasagna noodles, beef sauce, and cheese in this order until all ingredients are used up. Be sure to make the ricotta cheese mixture the top layer. It's best to break apart the noodles as needed to fill in gaps in each layer.
5. Spread the mozzarella cheese all over the ricotta cheese layer. Cover and cook on high for six hours.
6. If you want a crispy, cheesy top, remove the porcelain container from the slow cooker and stick it uncovered under the broiler in the oven for a few minutes (optional). Serve and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days. Freeze for up to one month.

Serving Size

One serving is approximately 1 1/2 cups of lasagna.

Slow Cooker Size

A 6-quart slow cooker was used to make eight servings. Do not cook on low as this will result in soggy noodles.

Ingredients

- 2 tsps** Extra Virgin Olive Oil
- 1** Carrot (medium, finely chopped)
- 2 stalks** Celery (finely chopped)
- 1** Yellow Onion (small, finely chopped)
- 12 ozs** Extra Lean Ground Beef
- 4 cups** Marinara Sauce
- 2 cups** Ricotta Cheese
- 3 cups** Baby Spinach
- 15** Lasagna Sheets (no boil)
- 3 ozs** Mozzarella Cheese (shredded)