

# Crockpot lasagna

SERVES: 8

PREP TIME: 15 minutes

COOK TIME: 4 hours

## INGREDIENTS

- |   |   |
|---|---|
| <input type="checkbox"/> 1 lb. ground beef or sausage, browned and drained                  | <input type="checkbox"/> 1 jar of your favorite spaghetti sauce |
| <input type="checkbox"/> 2 Tbsp. Italian seasoning  | <input type="checkbox"/> 2 ½ c. shredded Italian cheese         |
| <input type="checkbox"/> 1 (16 ounce) container ricotta cheese or small curd cottage cheese | <input type="checkbox"/> 1 box lasagna noodles                  |
| <input type="checkbox"/> 2 eggs beaten  | <input type="checkbox"/>  |

## DIRECTIONS

1. Combine the ricotta cheese or small curd cottage cheese with the eggs in a mixing bowl.
2. Spray your crockpot with cooking spray.
3. Spread ¼ c. of the spaghetti sauce on the bottom of the crockpot.
4. Place lasagna noodles over the spaghetti sauce.
5. Layer in this order.
  - a. 1/3 c. of ricotta cheese mixture
  - b. 1/3 c. ground beef or sausage
  - c. 1/3 c. Italian cheese
  - d. Noodles (3 of each my layers)
6. Continue layering the noodles, ricotta cheese mixture, ground beef or sausage, Italian cheese, and sauce. (4 layers) Save some of the ricotta mixtures.
7. On the last layer, place the noodles, the rest of the ricotta cheese mixture, and the rest of the Italian cheese. Sprinkle Italian seasoning over the cheese.
8. Cook on low for 3 to 4 hours or until the noodles are cooked.

## NOTES