

Dana's Dish

The Best Slow Cooker Lasagna



Ingredients

1 1/2 pounds ground beef
1 onion, chopped
1 green bell pepper, chopped
1 tablespoon minced garlic
1 tablespoon Italian seasoning
1 teaspoon garlic powder
1 teaspoon dried oregano
salt and pepper, to taste
1 can diced tomatoes, drained
2 jars favorite spaghetti sauce
1 box lasagna noodles, don't use the no-boil kind
8 ounces ricotta cheese
1 egg
8 ounces shredded mozzarella cheese
8 ounces shredded Parmesan cheese

Directions

1. In a small mixing bowl, combine the ricotta cheese and the egg. Mix well and set aside.

2. In a large Dutch oven or saucepan, brown the beef, onion, green pepper and garlic over medi-

um-high heat until the beef is no longer pink, breaking it apart into small crumbles, and the vegetables are tender. Drain fat from the pan.

3. Add in the Italian seasoning, garlic powder, oregano, salt and pepper. Cook and stir for 30 seconds.

4. Add in the tomatoes and sauce. Stir to combine. Let simmer for about 20 minutes to let the flavors meld together. Taste and adjust seasonings.

5. Spoon enough of the sauce to cover the bottom of the slow cooker.

6. Into your slow cooker evenly layer in the following order (take care to make sure the layers are as flat as possible):

* Lasagna noodles broken to fit the shape of your slow cooker (a little overlap is absolutely fine).

* Spoon a third of the meat sauce on top of noodles. Make sure noodles are covered.

* Add a third of ricotta mixture in small spoonfuls along with a third of the mozzarella and Parmesan. Spread evenly.

* Repeat these layers ending with the cheeses on the top.

7. You will likely have some noodles left over; using them all in the slow cooker would be difficult.

8. Cover your slow cooker with lid and cook on low for 5-6 hours or high for 3-4 hours.

9. Let the lasagna cool for 15-20 minutes before slicing and serving.

Note: Let me know if you make this recipe and how it turns out! Email info@livingwithdana.com.