
Crockpot Lasagna

Cheryl Brink

Nettles Island Cooking in Paradise - 2014

2 pounds ground beef, browned
2 jars (28 ounce ea) garlic spaghetti meat sauce
2 teaspoons Italian seasoning
1/4 cup fresh parsley, chopped
1 1/2 teaspoons garlic, chopped
1/2 teaspoon crushed red pepper flakes
3/4 cup water
1 container (24 ounce) cottage cheese
4 cups low-moisture Mozzarella cheese, finely shredded
12 white or wheat lasagna noodles (not oven-ready)

In a bowl, combine the ground beef, spaghetti sauce, Italian seasoning, parsley, garlic, red pepper flakes and water. Mix well.

In another bowl, combine the cottage cheese and mozzarella cheese. Mix well.

In the bottom of a lightly greased crockpot, layer three lasagna noodles broken into thirds, three cups of the meat sauce (reserve some for topping), three lasagna noodles and one-half of the cheese mixture. Repeat the layers (for eight layers total), ending with a little extra sauce before the cheese at the end.

Cover and cook on HIGH for 1 to 1-1/2 hours. Reduce the heat and cook on LOW setting for an additional 2 to 5 hours.

(This dish may be made ahead and stored in the refrigerator.)

Pasta, Slow Cooker

Per Serving (excluding unknown items): 3035 Calories; 246g Fat (73.9% calories from fat); 183g Protein; 12g Carbohydrate; 1g Dietary Fiber; 791mg Cholesterol; 1551mg Sodium. Exchanges: 0 Grain(Starch); 26 Lean Meat; 1/2 Vegetable; 36 1/2 Fat.