



Palatable

Slow-Cooker Lasagna

🕒 Prep: 25m · Total: 25m

Ingredients

- 1 pound bulk Italian sausage
- 1 medium onion, chopped (1/2 cup)
- 3 cans (15 ounces each) Italian-style tomato sauce
- 2 teaspoons dried basil leaves
- 1/2 teaspoon salt
- 2 cups shredded mozzarella cheese (8 ounces)
- 1 container (15 ounces) part-skim ricotta cheese
- 1 cup grated Parmesan cheese
- 15 uncooked lasagna noodles

Instructions

1. Cook sausage and onion in 10-inch skillet over medium heat 6 to 8 minutes, stirring occasionally, until sausage is no longer pink; drain. Stir in tomato sauce, basil and salt.
2. Mix 1 cup of the mozzarella cheese and the ricotta and Parmesan cheeses. (Refrigerate remaining mozzarella cheese while lasagna cooks.)
3. Spoon one-fourth of the sausage mixture into 6-quart slow cooker; top with 5 noodles, broken into pieces to fit. Spread with half of the cheese mixture and one-fourth of the sausage mixture. Top with 5 noodles, remaining cheese mixture and one-fourth of the sausage mixture. Top with remaining 5 noodles and remaining sausage mixture.
4. Cover and cook on Low heat setting 4 to 6 hours or until noodles are tender.
5. Sprinkle top of lasagna with remaining 1 cup mozzarella cheese. Cover and let stand about 10 minutes or until cheese is melted. Cut into pieces.

Notes

The longer cook time in a slow cooker diminishes the strength of some seasonings, like herbs.

Use dried basil leaves in the recipe and garnish with chopped fresh basil, oregano, or parsley to brighten up the Italian flavors before serving.

Want to take your slow-cooker meal to an outing? Simply wrap the slow-cooker in a towel or newspaper to keep it warm.

Attach rubber bands around the handles to secure it for travel.

Dried regular or no-boil lasagna noodles work equally well in a slow cooker.

For lasagna with a kick, look for hot or spicy Italian sausage. Links can be used if bulk sausage isn't available. Just remove the meat from the casings and cook as directed.

Caesar salad and Italian bread make nice accompaniments to this delicious lasagna.

 Source : <https://www.bettycrocker.com/recipes/slow-cooker-lasagna/23546794-7262-47be-9ca4-e12c900399a1>