



# CROCK POT LASAGNA

## INGREDIENTS

- 1# GROUND BEEF (OR, ½# BEEF AND ½# ITALIAN SAUSAGE)
- 1 JAR 24OZ SPAGHETTI SAUCE
- ½ CUP WATER (OR, ¼ CUP WATER AND ¼ CUP RED WINE)
- 1 15OZ CONTAINER RICOTTA CHEESE
- 2 CUP FRESH MOZZARELLA CHEESE
- ¼ CUP GRATED PARMESAN CHEESE
- ¼ CUP GRATED ASIAGO CHEESE
- 1 EGG
- 2 TBSP CHOPPED PARSLEY
- 6 UNCOOKED LASAGNA NOODLES

## DIRECTIONS

1. BROWN MEAT. ADD SPAGHETTI SAUCE AND WATER/WINE AND SIMMER ABOUT 5 MINUTES TO BLEND FLAVORS.
2. MIX RICOTTA WITH 1½ CUP MOZZARELLA, 2 TBSP PARMESAN, 2 TBSP ASIAGO, EGG AND PARSLEY.
3. SPRAY CROCK POT WITH COOKING SPRAY.
4. ADD INGREDIENTS TO CROCK POT IN LAYERS:
  - 1 CUP OF SAUCE
  - 3 NOODLES (BROKEN AS NEEDED)
  - ½ OF THE CHEESE MIXTURE
  - 2 CUPS OF SAUCE
  - 3 NOODLES (BROKEN AS NEEDED)
  - REMAINING CHEESE MIXTURE & SAUCE
5. COOK ON LOW FOR 4 HOURS. SPRINKLE REMAINING CHEESES ON TOP FOR THE LAST 10 MINUTES.
6. DO NOT OVERCOOK OR TRY TO SPEED UP THE PROCESS BY TURNING ON HIGH.

 **Counterpart**

**MATT JAMES**  
**DEVELOPER & PARTNER**

