

Slow Cooker Lasagna

Taste of Home Magazine

Recipe Source

Servings: 6



Convenient no-cook lasagna noodles take the work out of this traditional favorite adapted for the slow cooker. Because it's so easy to assemble, it's great for workdays as well as weekends. We like it accompanied by Parmesan bread or garlic cheese toast. —Lisa Micheletti Collierville, Tennessee

Ingredients

1 pound ground beef
1 large onion, chopped
2 garlic cloves, minced
1 can (29 ounces) tomato sauce
1 cup water
1 can (6 ounces) tomato paste
1 teaspoon salt
1 teaspoon dried oregano
1 package (8 ounces) no-cook lasagna noodles
4 cups (16 ounces) shredded mozzarella cheese
1½ cups (12 ounces) small-curd cottage cheese
½ cup grated Parmesan cheese

Cooking Method

In a skillet...

- Cook beef, onion and garlic over medium heat until meat is no longer pink; drain.
- Add the tomato sauce, water, tomato paste, salt and oregano; mix well.
- Spread a fourth of the meat sauce in an ungreased 5-qt. slow cooker.
- Arrange a third of the noodles over sauce (break the noodles if necessary).
- Combine the cheeses; spoon a third of the mixture over noodles.
- Repeat layers twice.

Top with remaining meat sauce. Cover and cook on low for 4-5 hours or until noodles are tender.