

**Recipe:**

Introducing the ultimate comfort food – Slow-Cooker Lasagna! This classic Italian dish is made even easier with the convenience of a crockpot. Imagine layers of rich, meaty sauce, tender pasta, and creamy cheese, all coming together in a slow-cooked symphony of flavors. It's a family favorite that will have everyone asking for seconds.

What makes this recipe so special is the effortless preparation. No need to pre-cook the noodles or spend hours in the kitchen. Simply layer the ingredients in your slow cooker, set it, and forget it. When you return, you'll be greeted by the irresistible aroma of bubbling lasagna.

Whether it's a weeknight dinner or a special occasion, this Slow-Cooker Lasagna is sure to satisfy your cravings for hearty, cheesy goodness.



**Ingredients:**

- 1 pound ground beef
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 (29-ounce) can tomato sauce
- 1 (6-ounce) can tomato paste
- 1 (14.5-ounce) can diced tomatoes
- 2 teaspoons sugar
- 2 teaspoons salt
- 1 teaspoon dried basil leaves

- 2 cups cottage cheese
- 1/2 cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley
- 9 cooked lasagna noodles, drained
- 3 cups shredded mozzarella cheese



**Directions:**

1. In a large skillet, cook the ground beef, onion, and garlic over medium heat until the meat is browned and the onion is tender. Drain any excess fat.
2. Stir in the tomato sauce, tomato paste, diced tomatoes, sugar, salt, and basil. Simmer for about 10 minutes, stirring occasionally.
3. In a separate bowl, combine the cottage cheese, Parmesan cheese, and parsley.
4. In your slow cooker, layer the ingredients in the following order:
  - Meat sauce
  - Cooked lasagna noodles (broken to fit)
  - Cottage cheese mixture
  - Mozzarella cheese

5. Repeat the layers until all ingredients are used, finishing with a layer of mozzarella cheese on top.
6. Cover and cook on low for 4-6 hours, or until the lasagna is hot and bubbly.
7. Let it stand for about 10 minutes before serving.

**Prep Time:** 20 minutes | **Cooking Time:** 4-6 hours | **Total Time:** 4 hours 20 minutes - 6 hours 20 minutes | **Servings:** 8