

A TMI “Lavish Grace” Recipe

Slow Cooker Lasagna

SLOW COOKER LASAGNA

Lasagna is comfort food at its finest in traditional Italian homes. This slow cooker version is an easy rendition and a must try. Complete with Parmesan, mozzarella, ricotta cheese and NO BOILING the lasagna noodles -- this recipe is a snap!

INGREDIENTS

1 pound bulk Italian sausage (*sweet or hot depending on your preference*)
1 pound ground beef
1 medium onion, chopped to equal close to 1 cup
OPTIONAL – $\frac{3}{4}$ cup finely diced green pepper
2 cans (24 ounces each) Italian style tomato sauce
1 can (14.5 ounce) finely diced tomatoes
2 teaspoons dried basil leaves (*not ground basil*)
 $\frac{1}{2}$ teaspoon salt
2 cups shredded mozzarella cheese
1 container (15 ounces) part-skim ricotta cheese (*or use cottage cheese*)
1 cup grated Parmesan cheese (*yes, the one in the round cardboard can*) or freshly grated if you choose
15 uncooked lasagna noodles

DIRECTIONS

- Cook sausage, hamburger and onion in a large skillet over medium heat, stirring occasionally, until meat is no longer pink; drain. Stir in tomato sauce, basil and salt.
- Mix 1 cup of the mozzarella cheese and the ricotta (*or cottage cheese*) and parmesan cheese together. (*Refrigerate remaining shredded mozzarella cheese while lasagna cooks.*)
- **LAYER ONE**
Spoon one fourth of the sausage/hamburger meat mix into a 4 to 6-quart slow cooker. Top with 5 uncooked lasagna noodles broken into pieces to fit. (*See photo above.*) Spread half the cheese mixture and one fourth the meat mixture over the first layer of broken lasagna noodles.
- **LAYER TWO**
Add 5 noodles, remaining cheese mixture and one fourth meat mixture.
- **LAYER THREE**
Create last (top) layer with remaining 5 lasagna noodles and the rest of the meat mixture. **IMPORTANT:** Cover the top layer of noodles completely with sauce to prevent drying while cooking.

- Cover and cook on **LOW** for 4 to 6 hours until noodles are tender. Don't overcook as it can burn. It's okay to leave it on the warm setting for at least two to three hours if it is done at the 4-hour timeframe.
(I use my programmable slow cooker if I am not going to be home to watch it closely. I set it for 5 hours and then it automatically turns it to the warm setting. This works great!)
- 10 minutes before serving sprinkle top of lasagna with remaining mozzarella cheese.
- Cover and let stand until cheese has melted.
- Cut into pieces or scoop with a large spoon onto serving plate.

Recipe submitted by Beth Bergren www.bethbergren.blogspot.com and www.bethbergren.com



Time to say Grace!

*Let no corrupt communication proceed out of your mouth,
but that which is good to the use of edifying, that it may
minister grace unto the hearers.*

Ephesians 4:29, KJV

Gracious Father, thank you for the ways you have showered grace upon us. Help us use our words to minister grace to our friends and family. Amen.

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