

Slow-Cooker Lasagna

- Prep Time 25 min
- Total Time 6 hr 35 min
- Servings 8

- 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



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.
4. Spread with half of the cheese mixture and one-fourth of the sausage mixture.
5. Top with 5 noodles, remaining cheese mixture and one-fourth of the sausage mixture. Top with remaining 5 noodles and remaining sausage mixture.
6. Cover and cook on Low heat setting 4 to 6 hours or until noodles are tender.
7. Sprinkle top of lasagna with remaining 1 cup mozzarella cheese.
8. Cover and let stand about 10 minutes or until cheese is melted. Cut into pieces.