

Slow-Cooker Spinach Alfredo Lasagna

- Prep Time 30 min
 - Total Time 4 hr 0 min
 - Servings 10
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- 2 boxes (10 oz each) frozen chopped spinach
 - 2 1/2 cups shredded Italian cheese blend (10 oz)
 - 2 jars (15 oz each) Alfredo pasta sauce
 - 12 uncooked lasagna noodles
 - 3 cups chopped cooked chicken
 - 1/2 cup freshly shredded Parmesan cheese (2 oz)
 - 1 medium tomato, diced



1. Cook and drain spinach as directed on package; squeeze out as much liquid as possible. Set aside.
2. Spray 5-quart oval slow cooker with cooking spray.
3. In large bowl, mix 1 cup of the cheese blend and the Alfredo sauce.
4. In slow cooker, spread one-fourth of the sauce mixture. Layer with 3 of the uncooked noodles (breaking noodles as needed to fit), one-third of the chicken, one-third of the spinach and 1/2 cup of the cheese blend.
5. Repeat layers twice. Top with remaining noodles, sauce mixture and the Parmesan cheese.
6. Cover; cook on Low heat setting 3 1/2 to 4 1/2 hours or until edges are bubbly and center is heated through. Let stand 10 minutes; sprinkle with diced tomato before serving.