

# Slow-Cooker Spinach Ricotta Lasagna

- Prep time 30 mins
- Cook time 3 hours 30 mins
- Total time 4 hours
- Serves: 8

This Spinach Ricotta Slow Cooker Lasagna is as easy as it gets -- no cooking meat or lasagna noodles beforehand! Just layer everything in the crockpot and let it cook. Perfectly cheesy and loaded with spinach!

## Ingredients

- 3 (10oz/283g) boxes frozen, chopped spinach, thawed and drained well
- 1 (15oz/425g) container ricotta cheese (I use light)
- 1 egg
- 1 teaspoon dried parsley
- 1¾ cups grated Parmesan cheese, divided
- 2 (24oz/680g) jars tomato pasta sauce (about 6 cups)
- ½ cup water
- 3 tablespoons tomato paste
- 1 tablespoon Italian seasoning
- ½ teaspoon garlic powder
- 1 pinch of red pepper flakes
- 12 uncooked lasagna noodles (not oven-ready)
- 4 cups shredded Mozzarella cheese



1. In a large bowl, combine the spinach, ricotta, egg, parsley and ¾ cup Parmesan cheese.
2. In another large bowl, combine the pasta sauce, water, tomato paste, Italian seasoning, garlic powder and red pepper flakes.
3. Lightly grease a 6 quart slow cooker. Spoon ½ cup tomato sauce into the bottom of the slow cooker and spread into a thin layer.
4. Place 3 lasagna noodles in the bottom, breaking to fit if necessary. Spread ¼ of the ricotta mixture over noodles, and top with ¼ of the sauce. Sprinkle with 1 cup mozzarella cheese and 2 tablespoons Parmesan.
5. Repeat layers 3 times, starting with the noodles and ending with the cheese. Cover slow cooker and cook on low for 3.5-4 hours until noodles are tender but not overcooked. Turn off the slow cooker and let lasagna set for 30 minutes before slicing and serving.