



Best Crock Pot Lasagna

INGREDIENTS:

- 1 lb ground beef or turkey
- 16 oz Italian shredded cheese
- 8 oz mozzarella cheese
- 1 small white/yellow onion
- 2 cups full fat cottage cheese
- 2 tbsp dried Italian seasoning
- 24 oz jar marinara sauce
- 14½ oz diced tomatoes, don't drain (preferably w/ Italian seasoning)
- 1 package dried lasagna noodles
- 1 large crockpot

RECIPE INSTRUCTIONS:

1. Brown the meat and onions and break them apart as they cook. Season with salt and pepper.
2. Drain meat and combine with marinara sauce and diced tomatoes (don't drain). Then, let it simmer.
3. In separate bowl, combine cottage cheese with Italian shredded cheese.
4. Start layering—put a layer of sauce/meat mixture on the bottom. Then, add a layer of dried noodles (break apart to cover).
5. Place 1/3 of the cottage cheese/Italian cheese mix on top of the noodles. Spread or "smoosh" around to fairly cover.
6. Continue layering, alternating the sauce/meat, noodles, and cottage cheese/Italian cheese layers until you have three layers.
7. Top with mozzarella cheese.
8. Turn crockpot on low for 3-4 hours, then enjoy!

NOTE: When the butter knife easily goes through the dish and the noodles are soft, you are ready!

