

Spinach Alfredo Crock Pot Lasagna

1/2 pound lean ground beef
1/2 pound ground sausage
1 medium onion, chopped
2 garlic cloves, minced
1 jar (24 oz.) spaghetti sauce
1 carton (15 oz.) ricotta cheese
1/2 cup grated parmesan cheese
2 heaping tablespoons minced fresh parsley
1/4 teaspoon ground black pepper
1 pkg (8 oz.) no-cook lasagna noodles
8 cups (32 oz.) shredded part-skim mozzarella cheese
1 package (10 oz.) frozen chopped spinach, thawed and squeezed dry
1 jar (15 oz.) Alfredo sauce

- 1.** In a large skillet, cook the beef, sausage, onion, and garlic until meat is no longer pink. Drain. Stir in spaghetti sauce.
- 2.** In a small bowl, combine ricotta cheese, parmesan cheese, parsley and pepper. Set aside.
- 3.** Spread 1 cup meat sauce in the bottom of a 6 qt. crock pot. Arrange four noodles over sauce, breaking to fit evenly. Spread 1/2 of ricotta mixture evenly over noodles. Layer with 2 cups mozzarella and then half of remaining meat mixture.
- 4.** Top with four noodles, spinach, Alfredo sauce, 2 cups mozzarella cheese, 4 noodles and remaining ricotta mixture. Layer 2 more cups mozzarella, the rest of the meat mixture, and remaining 2 cups mozzarella.
- 5.** Cook on low for about 5 hours or until noodles are tender.
- 6.** Turn crock pot off and remove lid. Let lasagna sit for 20 to 30 minutes before serving to firm up.

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