

Crockpot Lasagna Soup Cozy, Cheesy, and Full of Comfort

1 lb ground beef or ground turkey



TIME
10 min

METHOD
Slow cooker

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INGREDIENTS

- 1 lb ground beef or ground turkey
- 1 medium onion, diced
- 2 garlic cloves, minced
- 1 (28 oz) can crushed tomatoes
- 1 (14.5 oz) can diced tomatoes
- 4 cups beef or vegetable broth
- 1 tsp dried basil
- 1 tsp dried oregano
- $\frac{1}{2}$ tsp red pepper flakes (optional)
- 1 bay leaf
- 8 oz broken lasagna noodles (uncooked)
- $\frac{1}{2}$ cup ricotta cheese
- $\frac{1}{2}$ cup shredded mozzarella cheese
- $\frac{1}{4}$ cup grated Parmesan cheese
- Salt and black pepper, to taste
- Fresh basil or parsley, for garnish

DIRECTIONS

- 1.** Brown the Meat: In a skillet, cook ground beef or turkey over medium heat.
- 2.** Add diced onion and garlic, sautéing until softened (about 3-4 minutes).
- 3.** Drain any excess fat.
- 4.** Load the Crockpot: Transfer the meat mixture to your crockpot.
- 5.** Add crushed tomatoes, diced tomatoes, broth, basil, oregano, red pepper flakes, and bay leaf.
- 6.** Stir well to combine.
- 7.** Cook Low and Slow: Cover and cook: Low for 3-4 hours
- 8.** Or High for 2 hours
- 9.** Add the Noodles: About 30 minutes before serving, stir in the broken lasagna noodles.
- 10.** Continue cooking until noodles are tender.
- 11.** Stir in the Cheeses: Just before serving, stir in: Ricotta
- 12.** Mozzarella
- 13.** Parmesan
- 14.** Stir until melted and creamy.
- 15.** Serve: Season with salt and pepper, to taste.
- 16.** Ladle into bowls and garnish with fresh basil or parsley.

SWAPS & NOTES

Meat: Use plant-based ground meat for a vegetarian version, or omit entirely.

Cheese: Swap ricotta with cottage cheese if you prefer a milder taste.

Noodles: Broken lasagna sheets give it that lasagna feel, but any short pasta will work.

Brown the Meat In a skillet, cook ground beef or turkey over medium heat.

TIPS FOR SUCCESS

Break noodles into bite-sized pieces for easy spooning.

Don't overcook pasta -add it only near the end to avoid mushy texture.

For even more flavor, stir in a splash of balsamic vinegar or a spoonful of pesto before serving. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crockpot-lasagna-soup-cozy-cheesy-and-full-of-comfort/>