

## Lazy Lasagna with Frozen Ravioli - Made Right in Your Crockpot!

Would You Eat This Easy Crockpot Ravioli Lasagna? ?



METHOD

**Slow cooker**

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**Recipe Card**

SAVE

**PDF**

SOURCE

**ChefManiac**

### INGREDIENTS

- 1 bag frozen cheese ravioli (about 25-30 oz)
- 1 jar (24 oz) pasta sauce (marinara or tomato basil)
- 1 lb ground beef, browned and drained (use 2 lbs for extra meatiness)
- $\frac{1}{2}$  cup Parmesan cheese, shredded
- 2 cups mozzarella cheese, shredded
- Optional: fresh basil or parsley, for garnish

### DIRECTIONS

1. Cook the Ground Beef: In a skillet over medium heat, brown the ground beef. Season with salt and pepper if desired. Drain excess fat and set aside.
2. Prep the Crockpot: Lightly grease the bottom and sides of your slow cooker with non-stick spray or oil.
3. Layer the Ingredients: Start by spreading a thin layer of pasta sauce in the bottom of the crockpot.
4. Then layer in this order:
5. A layer of frozen ravioli
6. A layer of browned ground beef
7. A sprinkle of : Parmesan and mozzarella cheese
8. Repeat the layers: sauce, ravioli, beef, cheese, until all ingredients are used. Finish with a generous layer of cheese on top.
9. Cook: Cover with the lid. Cook on LOW for 4-5 hours or HIGH for 2-3 hours, until the ravioli is tender and the cheese is fully melted and bubbly.
10. Serve: Scoop and serve hot. Top with extra Parmesan and fresh chopped herbs, if desired.

### TIPS FOR SUCCESS

- No need to thaw the ravioli-they cook perfectly from frozen.
- Add a splash of broth or water if your sauce is very thick.
- Don't overcook-check at the 4-hour mark on low to avoid mushy pasta.
- Use a liner for even easier cleanup!

