

## No-Boil Crockpot Lasagna: Simple & Delicious

Here's what you'll need to create this incredibly easy and delicious Crockpot Lasagna:



**OVEN**  
**350°F**

**TIME**  
**10-15 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 lb ground beef
- Lasagna noodles (uncooked - about 8-10, depending on your slow cooker size)
- 1 jar (24 oz) spaghetti sauce
- 1 $\frac{1}{2}$  cups cottage cheese
- 1 $\frac{1}{2}$  cups grated mozzarella cheese
- 2 tbsp grated Parmesan cheese

### DIRECTIONS

- Follow these simple steps for a hearty and effortless Crockpot Lasagna:
- Brown the Beef:** In a large skillet, cook the ground beef over medium heat, breaking it up with a spoon, until it's completely browned. Once cooked, drain any excess fat from the skillet.
- Start : Layering Sauce:** Pour about 1 cup of spaghetti sauce into the bottom of your slow cooker. Spread it evenly to cover the bottom; this prevents the noodles from sticking and provides a moisture base.
- First : Noodle Layer:** Lay 2 uncooked lasagna noodles over the sauce. You may need to break them to fit your slow cooker, depending on its shape (round vs. oval). Don't worry if they overlap slightly.
- First : Cheese & Meat Layer:** Spoon one-third of the browned ground beef over the noodles. Top with  $\frac{3}{4}$ cup cottage cheese (dollop spoonfuls evenly) and  $\frac{1}{2}$  cup grated mozzarella cheese.
- Repeat : Layers:** Repeat the layering process: Add another layer of 2 uncooked lasagna noodles, followed by one-third of the beef, another  $\frac{3}{4}$ cup cottage cheese, and  $\frac{1}{2}$  cup mozzarella.
- Final : Layers:** For the last main layer, add the remaining 2 uncooked lasagna noodles, followed by the remaining beef.
- Top with : Cheese:** Finish the top of the lasagna with the remaining mozzarella cheese and generously sprinkle with 2 tablespoons of grated Parmesan cheese.
- Cook in the : Slow Cooker:** Cover your slow cooker with its lid. Cook on LOW for about 4 hours. The cooking time can vary slightly depending on your slow cooker model, so check for doneness around the 3.5-hour mark. The noodles should be tender when pierced with a fork, and the cheese should be completely melted and bubbly.

10. **Serve :** Hot: Once cooked, let the lasagna rest for 10-15 minutes before serving to allow it to set, making it easier to scoop. Serve hot and enjoy!

## SWAPS & NOTES

**Ground Meat:** While ground beef is classic, you can easily swap it for ground turkey, Italian sausage, or a combination of meats.

Browned lentils or mushrooms can also be used for a vegetarian version.

**Spaghetti Sauce:** A good quality jarred spaghetti sauce is perfect for convenience.

Feel free to use your favorite homemade sauce if you have one!

## TIPS FOR SUCCESS

**Slow Cooker Size:** An oval 6-quart or larger slow cooker works best for traditional lasagna noodles.

If you have a smaller or round slow cooker, you may need to break the noodles into smaller pieces to fit.

**Don't Overfill:** Be mindful not to overfill your slow cooker, as the noodles will expand as they cook.

**Check for Doneness:** The key indicator of doneness is the tenderness of the noodles.

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

Original recipe: <https://chefmaniac.com/no-boil-crockpot-lasagna-simple-delicious/>