

Crockpot Ravioli Lasagna - The Easiest Comfort Food Ever!

Crockpot Ravioli Lasagna: A Hearty, Hands-Free Family Favorite!



TIME
5 min

METHOD
Slow cooker

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SAVE
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INGREDIENTS

- 1 (24 oz) bag frozen cheese ravioli
- 2 cups marinara sauce
- 2 cups shredded mozzarella cheese
- 1 cup ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon Italian seasoning
- Fresh basil (for garnish, optional)

How to Make Crockpot Ravioli Lasagna:

1. Layer the Sauce:

Pour a little marinara sauce at the bottom of the crockpot to prevent sticking.

2. Add the First Layer of Ravioli:

Place half of the frozen ravioli in a single layer over the sauce.

3. Add the Cheeses:

Spoon half of the ricotta cheese over the ravioli. Sprinkle a layer of shredded mozzarella cheese.

4. Repeat the Layers:

Pour more marinara sauce over the cheese.

Add another layer of ravioli, then the remaining ricotta and mozzarella cheese.

5. Top It Off:

Finish with the remaining marinara sauce.

Sprinkle Parmesan cheese and Italian seasoning over the top.

6. Let It Cook:

Cover and cook on LOW for 4-6 hours or on HIGH for 2-3 hours.

Cook until cheese is bubbly and ravioli is tender.

7. Garnish & Serve:

Sprinkle with fresh basil for extra flavor.

Serve hot and enjoy a bowl of cheesy, saucy goodness!

Pro Tips for the Best Ravioli Lasagna:

Fun Variations to Try:

What to Serve with Ravioli Lasagna:

FAQs About Crockpot Ravioli Lasagna:

A Comforting, Cheesy Meal the Whole Family Will Love!:

DIRECTIONS

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2. Add the First Layer of Ravioli: Place half of the frozen ravioli in a single layer over the sauce.
3. Add the Cheeses: Spoon half of the ricotta cheese over the ravioli.
4. Sprinkle a layer of shredded mozzarella cheese.
5. Repeat the Layers: Pour more marinara sauce over the cheese.
6. Add another layer of ravioli, then the remaining ricotta and mozzarella cheese.
7. Top It Off: Finish with the remaining marinara sauce.
8. Sprinkle : Parmesan cheese and Italian seasoning over the top.
9. Let It Cook: Cover and cook on LOW for 4-6 hours or on HIGH for 2-3 hours.
10. Cook until cheese is bubbly and ravioli is tender.
11. Garnish & Serve: Sprinkle with fresh basil for extra flavor.
12. Serve hot and enjoy a bowl of cheesy, saucy goodness!
13. ? Tip: Let the lasagna rest for 10 minutes before serving to allow it to set!
14. Pro Tips for the Best Ravioli Lasagna: ? Use Frozen Ravioli - No need to thaw-it cooks perfectly in the crockpot.? For More Flavor - Brown ground beef or sausage and mix it into the sauce.? Don't Overcook - After 6 hours, the ravioli may get too soft-keep an eye on it!? Make It Extra Cheesy - Add more mozzarella or a sprinkle of cheddar for a deeper cheese flavor.

15. Fun Variations to Try: ? Four-Cheese Ravioli Lasagna - Use cheese-stuffed ravioli for an extra creamy dish.? Chicken Alfredo Ravioli Lasagna - Replace marinara with Alfredo sauce and use chicken-filled ravioli.? Veggie Ravioli Lasagna - Add layers of zucchini, spinach, or mushrooms.? Spicy Arrabbiata Ravioli Lasagna - Use a spicy marinara sauce and red pepper flakes.
16. What to Serve with Ravioli Lasagna: Pair this cheesy, hearty dish with:
17. ? A Crisp Green Salad - A fresh contrast to the rich lasagna.? Garlic Bread or Breadsticks - Because extra carbs are always welcome! ? A Glass of Red Wine - A bold Cabernet Sauvignon or Chianti pairs beautifully.? Roasted Vegetables - Try roasted asparagus, zucchini, or bell peppers for a healthy side.
18. FAQs About Crockpot Ravioli Lasagna: Q: Can I use fresh ravioli instead of frozen?A: Yes! Reduce the cooking time to 2-3 hours on LOW so it doesn't overcook.
19. Q: Can I make this ahead of time?A: Absolutely! Assemble everything the night before, store in the fridge, and cook the next day.
20. Q: How do I store leftovers?A: Store in an airtight container in the fridge for up to 4 days or freeze for up to 3 months.
21. Q: Can I double the recipe?A: Yes! Use a larger crockpot and increase the cook time by 1 hour.
22. A Comforting, Cheesy Meal the Whole Family Will Love!: This Crockpot Ravioli Lasagna is easy, comforting, and packed with layers of cheesy goodness. Whether you're feeding a hungry family, meal prepping, or just craving Italian flavors, this slow cooker recipe will become a regular on your dinner table.
23. Try it out and let me know-what's your favorite twist on lasagna? Drop a comment and share your tips! ???

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

Original recipe: <https://chefmaniac.com/crockpot-ravioli-lasagna-the-easiest-comfort-food-ever/>