

Randy39s Slow Cooker Ravioli Lasagna

Jacob · 30/09/2024



Prep Time

4 hrs 20 mins

Difficult

Medium

Servings

8

Description

A fantastic way to enjoy lasagna without all the fuss I thought using frozen ravioli already filled with cheese instead of layering layers of noodles and cheese would make a great dish so easy It all comes together just scoop it out serve with a salad and enjoy

Ingredients

— - 1 pound ground beef - 1 tablespoon chopped garlic - 1 teaspoon garlic powder - 1 teaspoon salt - ½ teaspoon ground black pepper - 2 (24 ounce) jars prepared pasta sauce - 1 teaspoon Italian seasoning - 1 teaspoon dried basil - 1 teaspoon dried oregano - 1 (25 ounce) package frozen cheese ravioli - 2 cups shredded mozzarella cheese

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir beef
2. garlic
3. garlic powder
4. salt
5. and pepper in the hot skillet until meat is browned and crumbly
6. 5 to 7 minutes. Drain and discard grease. Stir pasta sauce
7. Italian seasoning
8. basil
9. and oregano into ground beef mixture. Ladle a generous layer of meat sauce into the bottom of a slow cooker; add a layer of ravioli. Ladle another layer of meat sauce over ravioli layer; alternate with remaining ravioli and meat sauce until all ingredients are used. Cook on Low for 3 to 5 hours. Sprinkle ravioli mixture with mozzarella cheese and continue cooking until cheese is melted
10. 45 minutes to 1 hour more. Cook's Note Using two jars of pasta sauce yields a much richer product. If you prefer less sauce
11. you can use a single jar. You can adjust the seasonings to your tastes; I prefer a generous amount.