



Easy Crockpot RavioliLasagna Recipe

Description

Ingredients:

1 bag frozen cheese ravioli
1/2 cup Parmesan cheese, shredded
2 cups mozzarella cheese, shredded
1 jar (24 oz) of your favorite pasta sauce
1 lb ground beef, browned and drained (use 2 lbs for extra meatiness if desired)

PREPARATION:

In a large skillet, brown the ground beef over medium heat. Drain any excess fat and set the beef aside.

Lightly grease the bottom and sides of your crockpot.

Spread a thin layer of pasta sauce on the bottom of the crockpot.

Place a layer of frozen cheese ravioli over the sauce.

Sprinkle a portion of the browned ground beef over the ravioli.

Add a layer of shredded Parmesan and mozzarella cheese on top of the beef.

Repeat the layers—pasta sauce, ravioli, ground beef, and cheeses—until all ingredients are used, ending with a final layer

of cheese on top.

Cover the crockpot with the lid and cook on low for 4-5 hours or on high for 2-3 hours, until the ravioli is tender and the cheese is melted and bubbly.

Serve hot, garnished with additional Parmesan cheese or fresh herbs if desired.

Servings: 6-8

Enjoy !

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