



## Slow Cooker Beef and Cheese Ravioli Lasagna

### Description

#### Ingredients

- 1 tablespoon olive oil
- 1 medium onion, finely chopped
- 2 garlic cloves, minced
- 1 pound ground beef
- Salt and pepper, to taste
- 1 teaspoon Italian seasoning
- 1 (24-ounce) jar marinara sauce
- 1 (25-ounce) bag frozen cheese ravioli
- 1 (15-ounce) container of whole milk ricotta cheese
- 1 large egg
- 2 tablespoons freshly chopped parsley, plus more for garnish
- 3 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese

#### Directions

1. Heat olive oil in a skillet over medium heat. Add onion and garlic, sautéing until softened. Add ground beef, season with salt, pepper, and Italian seasoning, and cook until browned. Drain any excess fat and mix in the marinara sauce. Remove from heat.
2. In a separate bowl, mix ricotta cheese, egg, parsley, and a pinch of salt and pepper until well combined.
3. Spread a thin layer of the beef and sauce mixture at the bottom of the slow cooker.
4. Layer half of the frozen ravioli over the sauce, followed by half of the ricotta mixture, half of the mozzarella, and a sprinkle of Parmesan.
5. Repeat the layers, ending with a generous layer of mozzarella and Parmesan.
6. Cover and cook on low for 4-6 hours, until the ravioli is tender and the cheese is bubbling.
7. Garnish with additional chopped parsley before serving.

#### Variations & Tips

- For a lighter version, ground turkey can be used instead of beef.
- Feel free to add spinach or mushrooms to the layers for an extra serving of veggies.
- If you enjoy a bit of spice, incorporating a teaspoon of red chili flakes into the beef mixture will add a nice warmth.
- Leftovers can be refrigerated and are just as delightful the next day. Simply reheat in the

microwave or oven.

This slow cooker beef and cheese ravioli lasagna is more than just a meal; it's a creative journey into the heart of comfort food. Whether you're feeding a busy family or looking for an easy potluck dish, this recipe promises to warm bellies and hearts alike.

**Category**

1. Crockpot Recipes

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