



Slow Cooker Lasagna Soup Recipe

Description

Ingredients:

- 1 pound ground beef
- 4 cups beef broth
- 12 ounces lasagna noodles
- 1/2 onion, diced
- 1 diced bell pepper
- 1 can (28 ounces) crushed tomatoes
- 1 can (14.5 ounces) petite diced tomatoes
- 1 tablespoon Italian seasoning
- 1 teaspoon minced garlic
- 1/2 cup ricotta cheese
- 1 cup shredded parmesan cheese
- 1 cup shredded mozzarella cheese

Instructions:

1. In a skillet, brown the ground beef until fully cooked. Drain any excess fat.
2. Transfer the cooked ground beef to the slow cooker.
3. Add diced onion, diced red bell pepper, petite diced tomatoes, crushed tomatoes, minced garlic, and Italian seasoning to the slow cooker with the ground beef. Mix well.
4. Pour in the beef broth and stir to combine.
5. Cover and cook on low for 6-8 hours or on high for 3-4 hours, or until the noodles are tender.
6. Once cook time is up, break the lasagna noodles into smaller pieces and add them to the slow cooker. Cover and cook on high for another 30 mins or until noodles are cooked through.

Before serving, ladle the soup into bowls and top each serving with a dollop of ricotta cheese, shredded mozzarella, and shredded parmesan cheese. (You can optionally put this in the slow cooker directly if you are serving from there.)

Enjoy your delicious slow cooker lasagna soup!

This Slow Cooker Lasagna Soup allows you to enjoy the comforting flavors of lasagna without the hassle of layering noodles and sauce. With its delicious combination of tender beef, rich tomato broth, and gooey cheese, this soup is a scrumptious and effortless option for any occasion. So, gather your ingredients, set up the slow cooker, and let it work its magic. Your taste buds will thank you!

Category

1. Crockpot Recipes

Date Created

12/02/2025

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