

## Crock Pot Spinach Lasagna

From Jessica Seinfeld

### Ingredients

1 can (14.5 oz.) crushed tomatoes	1 ½ c. grated mozzarella cheese
3 cloves garlic, finely chopped	¼ c. grated parmesan cheese
2 Tbsp. dried oregano	8-12 lasagna noodles (depending on the size of your crock pot; precooked noodles are not necessary!)
½ tsp. salt	6 c. fresh baby spinach
¼ tsp. freshly ground black pepper	
¼ tsp. red pepper flakes	
1 container (15 oz.) part skim ricotta cheese	

### Directions

1. In a medium bowl, combine the tomatoes, garlic, salt, oregano, black pepper and red pepper. In a separate bowl, mix the ricotta, 1 cup of the mozzarella, and parmesan.
2. In the bottom of a 5-6 quart slow cooker, spread a thin layer of the tomato sauce. Top with 3 of the noodles (breaking to fit, if necessary). Spread about 1/3 cup of the sauce over the noodles and layer with 2 cups of the spinach. Dollop 1/3 of the cheese mixture evenly over the top. Repeat twice more with the noodles, sauce, spinach and cheese mixture. Top with the remaining 3 noodles, sauce, and ½ cup of mozzarella.
3. Cook on low, covered until the noodles are tender – especially in the center of the lasagna – about 3 to 3 ½ hours.

