Lasagna in the Slow Cooker

Serves 8

This is so easy to make and so delicious. No one will believe you made it in a slow cooker.

- 1 pound grassfed ground beef
- 1 teaspoon Italian seasoning
- 1 28-ounce jar tomato sauce

2/3 cup water

- 5 ounces fresh mushrooms, sliced
- 9 uncooked lasagna noodles
- 1 15-ounce carton cottage cheese
- 2 cups shredded light mozzarella cheese

Brown the beef in a skillet over medium-high heat. As the meat browns, add the Italian seasoning. Remove from heat and set aside.

In a small bowl, mix the tomato sauce, water and mushrooms. Set aside.

In the slow cooker, begin to layer the lasagna:

Placer three lasagna noodles on the bottom of the pot. Top with 1/3 of the beef. Cover with 1/3 of the sauce. Add a layer of 1/3 of the cottage cheese. Sprinkle with 2/3 cup of shredded cheese.

Repeat the layers two more times, ending with the last of the shredded cheese on the top.

Cover and cook on high for one hour and then reduce heat to low and cook for another four hours.