



Crock Pot Lasagna

Mix these ingredients together:

- 16 oz. Ricotta Cheese
- 1 beaten egg
- ¼ cup Parmesan Cheese
- 1 teaspoon Italian Seasoning

Brown

- 1 lb. ground beef (can add sausage if you like, we did)

Then add to the sauce let simmer for 10 minutes or so

- 1 1/2 jars of Prego Traditional Spaghetti Sauce (can use a brand you like)

Spray crock pot with Pam. Cover bottom of the crock with 1/3 of the sauce/meat mixture.

Then a layer of Small Shells Pasta (16 oz. Box, thin layer of the pasta) or (lasagna noodles, the shell are easier).

Then layer the 1/2 of Ricotta Cheese mixture on top of shells.

Then layer 1/3 of the Mozzarella Cheese.

Then repeat for another layer end with sauce.

Use the last of the cheese about an hour before serving and spread on top.

Cook on low for 5-6 hours.

Stuffed Pepper Soup

1 lb. ground beef, browned

Then add

- 1 pkg Meat loaf seasoning
- 2-3 green peppers, chopped
- 1 onion, chopped

Let simmer for about 10 minutes

Then place in crock pot and add

- 1 1/2 cups minute rice
- Jar spaghetti sauce (usually we use Prego Traditional)
- Red roasted pepper soup mix (at Aldi's but seasonal) or (large can of tomato soup)

Feel crock pot with water until full.

Cook all day on low.