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## ***Slow Cooked Veggie Lasagna***

- 1 Box lasagna noodles (uncooked)
- 1 15 oz container ricotta cheese
- 1 25 oz jar pasta sauce
- 2 Cups zucchini, broccoli, cauliflower, mushrooms and/or spinach
- 2 Cups mozzarella cheese, grated
- 1/2 Cup parmesan cheese, grated
- 1 Large egg
- 1 Tbsp dried Italian herbs
- 1 Tsp kosher salt
- 1/2 Tsp garlic powder

- 1) Place the vegetables in a food processor and pulse to roughly chop.
- 2) Place the ricotta, parmesan cheese, herbs, garlic powder, salt and egg in a bowl and stir to combine.
- 3) Pour half of the pasta sauce in the bottom of a crock pot.
- 4) Place a layer of noodles on top of the sauce, covering the entire surface, breaking the noodles to fit the pot.
- 5) Layer half of the ricotta mixture on top of the noodles, followed by 1 cup of the chopped vegetables and then one cup of mozzarella cheese.
- 6) Repeat with another layer of noodles, followed by the remaining ricotta mixture and the chopped vegetables.
- 7) Pour the remaining pasta sauce on top of the lasagna and top with the remaining cup of the grated cheese.
- 8) Cook on low for 4 hours. Serve.

Makes 4-6 Servings

