


# Slow Cooker Meat and Spinach Lasagna

Recipe By *Sina Mizrahi*



Cooking and Prep:   
4.5 h

Serves:  8

Contains:  

Preference: Meat

Difficulty: Medium

Source: Relish by Binah  
Magazine

Lasagna is a hearty comfort food that everyone loves. It's versatile and you can easily sneak in as many vegetables as you want, ensuring a healthy, well-balanced dish.

## Ingredients (14)

### Main ingredients

- 8 lasagna noodles
- 1 and 1/2 pounds ground beef
- 2 tablespoons **Bartenura Olive Oil**
- 1 onion, diced
- 2 cloves garlic, diced or 2 cubes **Gefen Frozen Garlic**
- 2 cups shredded baby spinach or frozen spinach

- 1 28-oz. can diced tomatoes, drained
- 1 15-oz. can **Gefen Tomato Sauce**
- 2 teaspoon oregano
- 1 teaspoon dried basil
- 1 and 1/2 teaspoon salt
- 1 teaspoon black pepper
- fresh basil, as a garnish

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### Sommelier Suggests

- 1848 5th Generation Cabernet Franc**
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## Start Cooking

### For the Lasagna

1. In a large 12-inch skillet, heat oil over medium-high heat and cook onions until translucent.
2. Brown meat, breaking it up as it cooks, until there are no pink spots.
3. Add garlic, diced tomatoes, tomato sauce, and spices. Stir and let flavors combine for 5 minutes, as the mixture boils.
4. Spoon 1/4 of the meat mixture onto the bottom of the insert of a slow cooker.
5. Sprinkle some spinach on top. Layer lasagna noodles, breaking them up as needed so they fit in a single layer.
6. Repeat three more times, until lasagna is assembled.
7. Cook on low for 3 to 4 hours. Garnish with fresh basil.

**Note:**

This recipe fills half a 6-quart slow-cooker; you can easily double it to create more layers.