Ingredients

- 4 cups tomato sauce
- 12 to 15 no boil lasagna noodles
- 1 container (32-ounces) Light Ricotta Cheese
- 1 cup crumbled feta cheese
- Salt and fresh ground pepper, to taste
- 3 to 4 garlic cloves, chopped
- 2 teaspoons dried oregano, or to taste
- 1 teaspoon dried parsley
- 2 eggs, lightly beaten
- 1 bag (8-ounces) fresh baby spinach leaves
- 2-1/2 cups Shredded Low-Moisture Part-Skim Mozzarella Cheese, divided
- ½ cup shredded Parmesan Cheese, divided

Spinach and Feta Crock Pot Lasagna

Directions

1. Lightly coat the inside of the crock pot with cooking spray.
2. Spread 1 cup tomato sauce on the bottom of the pot.
3. Arrange a layer of the no-boil lasagna noodles over the sauce. Set aside.
4. In a large mixing bowl, combine ricotta cheese, feta cheese, salt, pepper, chopped garlic, oregano, parsley and eggs; mix until thoroughly combined.
5. Add spinach and mix until well incorporated.
6. Spread ⅓ of the ricotta mixture over the pasta.
7. Sprinkle a layer of mozzarella and ⅓ of the parmesan cheese over the ricotta mixture.
8. Top with a cup of tomato sauce.
9. Repeat these layers until all the ingredients have been used up.
10. Top the lasagna with a layer of lasagna noodles covered with tomato sauce and sprinkled with mozzarella and parmesan cheese.
11. Cover and cook on HIGH for 3-1/2 to 4 hours.
12. Turn off the crock pot and let stand 45 minutes, or until all the liquid is absorbed.