

New York Times **Bestselling Author**

SUSAN MALLERY

Slow Cooker Mexican Lasagna

Ingredients:

- ♥ 2 T olive oil
- ♥ 1 lb ground turkey
- ♥ 1 onion, diced
- ♥ 1 clove garlic, minced
- ♥ 1 package of taco seasoning mix
- ♥ 2 15-oz cans of tomato sauce
- ♥ 1 15-oz can of pinto beans, drained and rinsed
- ♥ 16 oz low fat cottage cheese
- ♥ 8 oz bag of shredded Mexican cheese blend, divided
- ♥ 1 C fresh spinach, chopped
- ♥ 9-10 whole grain lasagna noodles



Slow Cooker Mexican Lasagna

Instructions: Brown the turkey in oil, then add the onions through beans. Stir well and set aside. Combine the cottage cheese with half of the Mexican cheese and all of the spinach.

Layer in the slow cooker like this:

- One-fourth of the meat mixture
- One-third of the noodles, broken up to cover the meat
- One-third of the cheese
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- One-third of the noodles, broken up to cover the meat
- One-third of the cheese
- The rest of the meat mixture.

Cook on low 5-6 hours, until the noodles are soft. Sprinkle remaining cheese on top, cover, and allow to melt. If desired, serve with sour cream, chopped green onions, and chopped cilantro.

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