

RECIPE: Lazy Lasagna Ravioli Style

Slow cooker directions

- Step 1:** Thaw freezer bag in fridge 12-24 hours before cooking.
- Step 2:** Dump contents of gallon freezer bag into slow cooker.
- Step 3:** Cook on low for 3 hours, top lasagna off with mozzarella cheese during the last 30 minutes of cook time.
- Step 4:** Serve and enjoy! (Optional: Garnish with fresh parsley)

Instant pot directions

- Step 1:** Dump the contents of the freezer bag into the Instant Pot, add 1/2 cup water.
- Step 2:** Set to High Pressure for 5 minutes, followed by a quick release.
- Step 3:** After releasing the pressure and removing the lid, sprinkle the top of the lasagna with mozzarella cheese.
- Step 4:** Once the cheese is melted and bubbly, your Lazy Lasagna Ravioli is ready.
- Step 5:** Serve and enjoy! (Optional: Garnish with fresh parsley)

Expiration date: _____



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