



Slow Cooker Vegan Lasagna Soup

Prep 30 min

Cook 4 hours min

Ingredients

6 cups Vegetable broth

1 (diced) Medium Onion

3 cloves (minced) Garlic

¾ cup Dried Brown Lentils

2 tsp. Basil

2 tsp. Oregano

1 28 oz can Crushed Tomatoes

1 14 oz can Diced Tomatoes

8 broken up Gluten Free Lasagna Noodles

3 cups Spinach

*** See recipe** Ricotta

Directions

- 1** Make Ricotta cheese * see additional recipe
- 2** Place broth, onion, garlic, basil, oregano and lentils into slow cooker and stir a few times to blend. Set the slow cooker to high and cover. Allow to cook until lentils are just a bit on the firm side, about 2 hours.
- 3** Add diced and crushed tomatoes to the slow cooker and stir. Allow to continue cooking on high for 2 to 3 hours more.
- 4** Add noodles and spinach to the slow cooker and give the mixture a stir. Allow to cook until noodles are tender and spinach is wilted, about 12 minutes.
- 5** Season the soup with salt and pepper to taste.