

Delicious and Easy One-Pot Slow Cooker Meals

Italian Meatball Soup

Serves 8

Ingredients

- 2 (14½-ounce) cans Italian-style tomatoes, diced, undrained
- 2 (12-ounce) bags of Italian-style turkey meatballs, thawed and cooked
- 1 (15-ounce) can of black beans, rinsed, drained
- 1 (14-ounce) can of seasoned chicken broth with roasted garlic
- 1 (10-ounce) bag of frozen soup vegetables
- Salt and pepper to taste
- Some fresh oregano (*optional*)

Directions

1. Mix everything except the oregano in a bowl.
2. Transfer the mixture to your slow cooker and cook on LOW for 6 to 7 hours. You can also cook on HIGH for 3 to 3½ hours if you are in a hurry!
3. Transfer to a bowl and sprinkle with oregano, if desired.
4. Serve and enjoy.

Slow Cooked Lasagna

Serves 2

Ingredients

- Cooking spray
- ½ cup diced onions
- 1 carrot, diced
- 2 cup tomato sauce or marinara pasta sauce
- 1 teaspoon dry oregano
- 1 cup ricotta
- ¼ cup freshly grated Parmesan cheese
- 8 ounces of Mozzarella cheese, sliced
- 8 ounces lean ground beef
- 2 garlic cloves, minced
- 1 celery stalk, diced
- 1 teaspoon ground basil
- Salt and pepper to taste
- 1 egg
- 6 ready-to-use lasagna noodles

Directions

1. Coat the bottom of a large and deep skillet with cooking spray.
2. Add the onions and garlic and fry for 1-2 minutes over medium heat.
3. Add the brown ground beef, carrots, and celery and fry until the beef is browned about 3-4 minutes. Remove from heat.
4. Add the tomato sauce or pasta sauce, basil, or oregano, and season to taste with salt and pepper. Stir a few times to combine all the ingredients.
5. Lightly beat the egg, Ricotta, and Parmesan cheese in a small bowl.
6. Lightly coat a 2-quart slow cooker.
7. Spread a quarter of the beef and tomato sauce at the bottom of the 2-quart slow cooker.
8. Top with two lasagna noodles, breaking them up if necessary to cover the sauce. Add half of the remaining beef and tomato sauce on top of the noodles. Top this layer with 2 more lasagna noodles. And then top with the ricotta mixture. Add the last two lasagna noodles and cover with the remaining beef and tomato sauce. Top with the Mozzarella slices
9. Cover, and cook for 6-7 hours on LOW until the lasagna is bubbling and the noodles are soft.

Crock Pot Chicken Tikka Masala

Serves 6

Ingredients

- 3 pounds chicken, cut into 1-inch cubes
- 2 tablespoons olive oil
- 3 garlic cloves, minced
- 3 tablespoons tomato paste
- 1 teaspoon cumin powder
- 1 cup heavy cream
- 1 teaspoon salt
- 1 cup tomatoes, diced
- 1 onion, chopped
- 1 teaspoon ground ginger
- 2 teaspoons smoked paprika
- ¼ cup garam masala
- 1 cup coconut milk
- Fresh coriander for topping

Directions

1. Add the oil, chicken, and all the dry spices to the crock pot.
2. Add the diced tomatoes, onion, ginger, garlic, tomato paste, salt, and coconut milk. Mix together thoroughly. Cook on low for 6 hours or high for 3 hours.
3. Once the chicken is done, add in the heavy cream and mix.
4. Garnish with some fresh coriander and cream.

Cajun Potatoes

Serves 4

Ingredients

- 3 potatoes, cubed or wedged
- 1 cup corn
- 1–2 teaspoons of Cajun seasoning
- Salt and pepper
- 4 sausages, sliced
- ½ cup vegetable broth
- ½ teaspoon red pepper flakes

Directions

1. Add all ingredients to the slow cooker.
2. Cook on low for 7 hours, until potatoes are tender.

Brownie Cake

Serves 8

Ingredients

- 1 (15 ¼-ounce) box of chocolate cake mix
- 1 (3.8-ounce) box of instant chocolate pudding mix
- 4 eggs
- 1 cup water
- 8 ounces of sour cream
- 1 cup chocolate chips
- ¾ cup oil

Optional Toppings

- Vanilla ice cream
- Chocolate syrup

Directions

1. Whisk everything together until fully combined.
2. Transfer the mixture to your crockpot and cook on LOW for 3 hours.
3. Transfer the cake to a plate and cut it into serving-sized slices.
4. Top with the optional toppings, if desired, and serve.

***These recipes and more can be found in Louise Davidson's *Slow Cooker Cookbook: Easy One-Pot Meal Crock Pot Recipes*. To get your copy, click on the cover below or click [here](#).

