

# Crockpot Creamy Marinara and Meatballs

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## Ingredients:

- 12 ounces of whole wheat penne pasta
- 1 24-ounce jar of marinara sauce
- 16 ounces of pre-cooked turkey meatballs
- 2 cups of veggie broth
- 1 can of diced tomatoes
- 8 oz of roasted red peppers (from the jar)
- 3 cloves fresh garlic
- 1 tablespoon Italian seasoning
- 1 package of Boursin cheese - I used the garlic an herb
- 1/2 cup mozzarella cheese
- Salt and pepper to taste

## Directions

1. Spray crockpot with olive oil spray
2. Add marinara, tomatoes, veggie broth, peppers, garlic, and frozen meatballs to the crockpot. Stir gently. Place Boursin cheese in the center. Sprinkle with Italian seasoning. Place the lid on your crockpot and cook on low for 2-3 hours.
3. Cook penne pasta partially- I boiled for about 4 minutes. Remove lid from crockpot and mix marinara mixture well. Add pasta to the crockpot to finish cooking. Turn temperature to high and cook for about 20 more minutes.
4. Remove the lid and top with mozzarella cheese. You can place the lid back on for the cheese to melt, or if you prefer a crispier cheese, remove the crockpot lid, and place in the oven on broil for about 5 minutes.
5. Top with fresh parsley, and enjoy!

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MADE WITH LOVE

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by Teresa Forchard