

# LASAGNE CUPS

Makes 12 cups



## INGREDIENTS

Unrefined, cold-pressed extra-virgin olive oil for greasing muffin tin

1/2 15-ounce container of ricotta

Handful of grated Pecorino-Romano or Parmesan cheese

36 wonton wrappers (about 3" square)

1 cup of marinara sauce

1/2 pound shredded mozzarella

Other options to add in the middle layers: cooked ground beef or turkey, roasted baby eggplant or zucchini slices, sautéed spinach or kale, sautéed mushrooms (whatever you add must be pre-cooked)

## INSTRUCTIONS

Preheat oven to 350° F. Grease the cups of a 12-cup muffin tin.

In a medium bowl, combine the ricotta and a handful of grated Pecorino/ Parmesan. Set aside.

Fit one wonton wrapper in the bottom of each cup. To each cup add 1 spoonful of sauce, 1 spoonful of the ricotta mixture, and a pinch of mozzarella. Top with another wonton wrapper, tucking in the tips. Repeat with remaining filling ingredients and top with a third wonton wrapper.

Top the third wonton wrapper of each cupcake with a spoonful of sauce and a pinch of mozzarella.

Bake until cupcakes are bubbly and cheese is melted and browned, about 18 to 20 minutes. Run a knife around the edges to loosen cupcakes from the muffin tin.