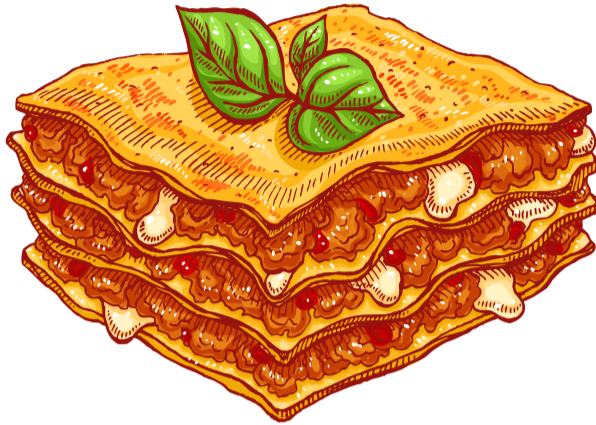


Mini Lasagna Cups

(Laura)



Ingredients:

- 1 tbsp olive oil
- 2 Italian sausage links, casing removed
- 1 cup marinara sauce,
- 1 ½ cups ricotta cheese
- Kosher salt and freshly ground black pepper, to taste
- 24 2-inch won ton wrappers
- 1 ½ cups shredded mozzarella cheese
- 2 tbsp chopped fresh parsley leaves

Directions:

- Preheat oven to 375 degrees F. Lightly oil a 12-cup standard muffin tin or coat with nonstick spray.
- Heat olive oil in a large stockpot or Dutch oven over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain excess fat and stir in marinara sauce.
- Season ricotta cheese with salt and pepper, to taste; set aside.
- Fit wonton wrappers into each of the 12 muffin tins, pressing carefully to make sure there is an opening in the center. Fill each cup with 1 tbsp ricotta cheese. Top with 1 tbsp marinara mixture and 1 tbsp mozzarella cheese; repeat with one more layer.
- Place into oven and bake for 10-12 minutes, or until the cheese has melted and the wonton wrappers are golden brown.
- Serve immediately, garnished with parsley, if desired