

Lasagna Cups

Prep and cook time: 45 minutes; Servings: 9 (2 cups per serving)

Ingredients

¾ to 1 lb. ground beef (depending on how meaty you want it)
3 c. pasta sauce (one 24 oz. jar or can)
½ tbsp. Italian seasoning
2¼ c. ricotta cheese
salt and black pepper to taste
36 wonton wrappers
2¼ c. shredded mozzarella cheese
grated Parmesan cheese

Directions

1. Preheat oven to 375°. Lightly oil 18 muffin tin cups or coat with spray.
2. Brown the beef in a skillet; drain. Add the sauce and Italian seasoning.
3. Fit wonton wrappers into each of the muffin tin cups, pressing down carefully to make sure there is an opening in the center. Fill each cup with a little less than 1 tbsp. ricotta cheese, then sprinkle with Parmesan cheese. Top with 1 tbsp. of the sauce mixture and 1 rounded tbsp. mozzarella cheese; repeat this whole step for 1 more layer.
4. Place in oven and bake 14-18 minutes, or until the cheese has melted and the wonton wrappers are golden brown. Cool for 5 to 10 minutes before removing from muffin tin to ensure cups keep their shape. When removing, make sure the lasagna cups are not sticking to the sides and then scoop up carefully with a metal tablespoon utensil. Enjoy!