

Easy Mini Lasagna Cups

Looking for an easy, fun, and delicious way to get the children involved in cooking during March break? These mini lasagna cups are the perfect solution! The secret ingredient? Ravioli! These little pockets of cheesy goodness fit perfectly into muffin tin cups, creating an extra cheesy surprise in every bite. It's a perfect way to get the children involved – little ones can help measure out ingredients, while bigger children can assist with making the sauce. And best of all, everyone can join in to fill the cups.

What you need:

- One 24-ounce bag frozen spinach and cheese ravioli
- 4 tbs olive oil
- One 14.5-ounce can chopped tomatoes
- 1 1/2 tsp Italian seasoning
- 1 small carrot, chopped
- 1 clove garlic
- Kosher salt and freshly ground black pepper
- 1 1/2 cups shredded part-skim mozzarella
- 1 tbs grated Parmesan



What to do:

1. Bring a large pot of water to a boil. Add the ravioli and cook according to the package directions. Drain and rinse under cold water until cool enough to handle.
2. Position an oven rack in the middle of the oven and preheat to 400 degrees F. Brush the cups of a 12-cup muffin tin with 2 tablespoons of the oil. Set aside.
3. Combine the tomatoes, Italian seasoning, carrot, garlic and remaining 2 tablespoons oil in a blender. Blend until well combined but not entirely smooth, about 20 seconds. Season with salt and pepper.
4. Spoon 1/2 teaspoon sauce into each oiled cup, top with a ravioli, then with 1 teaspoon sauce and 1 teaspoon mozzarella. Repeat twice so that each cup has 3 raviolis layered on top of each other with sauce and mozzarella. Evenly divide the remaining sauce among the cups. Top each with 1 tablespoon mozzarella and 1/4 teaspoon Parmesan. Bake until the top of each lasagna is golden brown and bubbly, 18 to 20 minutes.

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