



Mini Lasagna Cups

The Ingredients

- One 24-oz. bag frozen spinach and cheese ravioli
- 4 tablespoons olive oil
- One 14.5-oz. can diced tomatoes (you can also use fresh tomatoes)
- 1 ½ teaspoons Italian seasoning
- 1 carrot, diced
- 1-2 garlic cloves
- 1 ½ cups shredded mozzarella
- 1 tablespoon grated Parmesan
- Salt and pepper to taste

Directions

- Bring a large pot of water to a boil. Add the ravioli and cook according to the package directions. Drain and set aside until cool enough to handle.
- Preheat the oven to 400 F. Brush the cups of a 12-cup muffin tin with 2 tablespoons of the oil. Set aside.
- 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.
- Spoon ½ 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 ¼ teaspoon Parmesan.
- Bake until the top of each lasagna is golden brown and bubbly, 18 to 20 minutes.

[REFERENCE: FOOD NETWORK](#)