

Mini lasagna cupcakes

Equipment

Measuring cup and scale
Small mixing bowl
Cutting board and knife
Muffin tray

Ingredients

24 small wonton wrappers
1/2 cup ricotta cheese
black pepper and salt
200 gr fresh spinach
1 jar pasta sauce
1 cup grated cheese
olive oil

What to do

Preheat the oven to 200C

Task 1 : Prepare ingredients

Wash and roughly chop the spinach. Mix the ricotta cheese with salt, black pepper and a little olive oil.

Task 2 : Assemble

Brush the muffin moulds with a little oil. Lay one full wonton wrapper into the bottom of each muffin hole so that the points stick out the top. Add a teaspoon of ricotta cheese to each, then a sprinkling of chopped spinach, top with a teaspoon of pasta sauce. Sprinkle over a little cheese, then lay another wonton wrapper on top. Repeat for another layer.

Task 3 : Bake and serve

Bake for 20 minutes or until golden and the edges are crunchy. Take the tray out of the oven, let cool for 5 minutes before you take the lasagna cupcakes out.
Enjoy!