



Mini Lasagna Cups

Prep: 30 minutes plus standing

Bake: 16 minutes • Serves: 12

Nonstick cooking spray

1½ cups shredded mozzarella cheese

1 cup grated Parmesan cheese

¼ teaspoon ground black pepper

36 wonton wrappers

2¼ cups pizza sauce

1 cup packed sliced pepperoni, chopped into smaller pieces

1½ teaspoons Italian seasoning

Thinly sliced fresh basil leaves (optional)

1. Preheat oven to 375°. Spray muffin tin with cooking spray. In medium bowl, stir mozzarella, Parmesan and pepper until combined.

2. Press 1 wrapper onto bottom and sides of each cup; evenly top with ¾ cup sauce and ½ cup pepperoni. Evenly sprinkle with half the Italian seasoning and ¾ cup cheese mixture. Repeat layers, turning second wrapper about 90° from first wrapper. Top with third wrapper turning 90°; evenly top with remaining sauce and cheese mixture.

3. Bake 16 minutes or until tops are golden brown, edges are crunchy and cheese melts. Let stand 10 minutes before serving. Sprinkle with basil, if desired.

Approximate nutritional values per serving:

*179 Calories, 5g Fat (2g Saturated), 18mg Cholesterol,
677mg Sodium, 23g Carbohydrates, 1g Fiber, 10g Protein*

Chef tip

Lasagna cups can also be prepared in 12 (5-ounce) ramekins sprayed with cooking spray.