

## Lasagna Cupcakes

Mozzarella, ricotta and parmesan cheeses

Marinara sauce

Italian sausage

Gyoza wrappers (the *round* Asian wrappers used for wontons and potstickers)

Wipe a cupcake tin with olive oil to prevent sticking and to add flavor.

Put the wrapper in the tin and form it into a cup shape. Add a small dollop of marinara sauce. Next, add ricotta and a small amount of the parmesan. Next add a small amount of browned Italian sausage.

Once you filled in the first layer, gently press another wrapper in, forming another cup. Once you've placed the second wrapper, repeat the filling. Finish with a bit of mozzarella cheese on top. If desired, add a sprinkle of parmesan.

Bake for 20 minutes at 375° F.