

Lasagna Cupcakes

Mozzarella, ricotta and parmesan cheeses

Marinara sauce

Italian sausage

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

Crumble and brown the Italian sausage, then drain on a paper towel.

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

Place a gyoza wrapper in the tin, and form it into a cup shape. Add a small dollop of marinara sauce. Then, add a small amount (about $\frac{1}{2}$ - $\frac{3}{4}$ teaspoon) of ricotta and a sprinkling of 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 pinch of parmesan.

Bake for 20-25 minutes at 375° F. Cool slightly (about 4-5 minutes) for easier removal from the muffin tin. To serve, place a generous spoonful of the marinara sauce on a plate, and place the "cupcake" on top.

Makes 12.