

# LASAGNA CUPCAKES

F MEDIUM

Last Modified: 06/30/2016

PREP: 1 Hr  
COOK: 40 Min  
OVEN: 375

ITALIAN

MAKES 12 CUPCAKES

QUA	MEASURE	INGREDIENT	PROCESS
1	Pkg	Wonton Wrappers (Square)	
12	Whole	Fresh Basil Leaves	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

MEAT SAUCE			
1	Pound	Mild Italian Sausage (Links)	Stripped
OR			
1	Pound	Mild Italian Chicken Sausage (Links)	Stripped
2	Tbsp	Olive Oil	
4	Whole	Cloves	
1	1" Stick	Whole Cinnamon	
4	Cloves	Garlic	Minced
1	Cup	Yellow Onion	Fine Dice
1/4	Cup	Tomato Paste (Contadina)	
1	14 1/2 Oz	Can Crushed Tomatoes (Hunts)	
1/4	Cup	Fresh Basil Leaves	Chopped

RICOTTA FILLING			
1 1/4	Cups	Mozzarella Cheese (Shredded)	Divided
1	Cup	Parmesan Cheese (Grated)	Divided
3/4	Cup	Ricotta Cheese (Part-Skim )	
2	Tbsp	Fresh Basil Leaves	Chopped
1/3	Cup	Mango Chutney (Stonewall Kitchen)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION	
<b>FACTOID</b>	If you use the Italian Chicken Sausage in place of the Pork, each of these Cupcakes will top out at slightly over 200 Calories.
<b>HINTS</b>	Doubling the batch to 24 Cupcakes can all be baked together at the same time. (About 25 minutes baking time total.)
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Regular Muffin Tin (12 Muffins) 3) Large Stainless Steel Skillet & Lid
<b>PREP</b>	<b>DISH</b> 1) Preheat the oven to 375 degrees with a rack just below center.

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<b>PREP</b>	<b>MEAT SAUCE</b> 1) Strip and discard the casings from the Sausage and set it aside. 2) Mince the Garlic Cloves and set them aside. 3) Finely dice the Yellow Onions and mix them into the Garlic. 4) Chop the Basil Leaves and set them aside.
<b>PREP</b>	<b>RICOTTA FILLING</b> 1) Shred the Mozzarella Cheese divide off 3/4 cup and set it aside. 2) Set the remaining 1/2 cup of Mozzarella Cheese aside. 3) Grate the Parmesan Cheese and divide off 3/4 cup and mix into the 3/4 cup Mozzarella. 4) Mix the remaining 1/4 cup of Parmesan into the 1/3 cup of Mozzarella.
<b>1</b>	<b>MEAT SAUCE:</b> In a large skillet over medium high heat, warm the Olive Oil until it shimmers. Add the Whole Cloves and Cinnamon Stick, and remove them after a few minutes (fragrant). Add the Onions and Garlic, sprinkle with a little Salt and saute until softened but not browned.
<b>2</b>	<b>MEAT SAUCE:</b> Add in the Sausage, breaking up the clumps with your spoon. Cook until the Sausage is no longer pink, 2 to 3 minutes. Stir in the Tomato Paste and cook 1 to 2 minutes. Add the Crushed Tomatoes, Basil, as well as some Salt and Pepper. Stir to combine and simmer uncovered, for about 15 minutes, stirring every now and then. Allow the meat sauce to cool, about 15 minutes, before building the lasagna cupcakes.
<b>3</b>	<b>RICOTTA FILLING:</b> Stir together 3/4 cup of the Mozzarella, 3/4 cup of the Parmesan, the Ricotta Cheeses and Mango Chutney. Season with Salt and lots of Pepper, about a teaspoon, and set aside.
<b>4</b>	<b>ASSEMBLE THE CUPCAKES:</b> If your muffin tin is not nonstick, spray the cups with non stick cooking spray. Place a Wonton Wrapper in each cup, pressing it down tightly into the bottom with the corners sticking straight up out of the top.
<b>5</b>	<b>ASSEMBLE THE CUPCAKES:</b> Drop about 1 teaspoon of the Meat Sauce into the bottom of each muffin cup. Then add in 1 teaspoon of the Ricotta Filling. Cover the top with another Wonton Wrapper, rotating it slightly so that the corners of the first Wrapper and the second Wrapper aren't right on top of each other. Repeat this until you've built up a total of three layers. Top each cupcake with a small whole Basil Leaf, then add on another Wonton Wrapper. Finish each cupcake with a spoonful of Meat Sauce. top evenly with some of the remaining Shredded Mozzarella and sprinkle with a pinch of the remaining Grated Parmesan.
<b>6</b>	Place the muffin tin on a rack in the center of the oven and bake them for 20 minutes. When the time's up, resist the temptation to eat them right away or else you'll burn your mouth! Let them rest on the counter for about 10 minutes, and they should then easily slip out of the muffin tin.
<b>SERVE</b>	Serve while warm