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Mama Mia Lasagna Cups Recipe

Individual lasagna for each family member - can be made ahead of time, perfect for that busy weeknight.

Rating: 5 Stars (29)

- **Prep time:** 15 minutes
- **Chill/Cook time:** 18 minutes

- **By:** Tastefully Simple
- **Servings:** 6



ingredients

- 1 lb. ground beef = per double batch
- 3 Tbsp. Mama Mia Marinara Sauce Mix = don't double
- 15 oz. can tomato sauce = don't double
- 24 wonton wrappers = double
- ¾ cup ricotta cheese = double
- 1½ cups shredded mozzarella cheese = use what you need
- 6 Tbsp. shredded Parmesan cheese = didn't use

cooking methods

- Bake

directions

TIP: view this recipe on our blog

* paper towel w/ butter to grease muffin tin

Serve it tonight: Preheat oven to 375°. Brown ground beef; drain. Add sauce mix and tomato sauce to beef; stir to blend. Press two wonton wrappers into each of 12 lightly greased muffin tins. Divide the meat sauce mixture equally among the cups. Top with about 1 Tbsp. each of ricotta cheese and mozzarella cheese and a sprinkle of Parmesan cheese. Bake 18-20 minutes. Remove from oven; cool for 5 minutes. To remove, use a knife to loosen the edges. Makes 6 servings. Serve it later: Prepare as directed; partially bake for 9-11 minutes. Cool completely. Remove from muffin tins and place on a baking sheet; freeze. Once frozen, place in a resealable plastic bag; keep frozen until ready to prepare. Place frozen cups in muffin tins. Bake at 375° for 20-25 minutes or until heated through. Suggested sides: Garden salad with Italian dressing and garlic toast.

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Double Batch = 48 cups roughly