



Lasagna Wonton Cups

Recipe By JASMIN QUEEN

SERVES: 4

INGREDIENTS:

- ☐ ½ lb. ground beef
- ☐ ½ lb. Italian sausage
- ☐ 1 tsp. Italian seasoning
- ☐ 1 tbsp. garlic, minced
- ☐ 1 (24 oz.) jar of pasta sauce
- ☐ 36 wonton wrappers
- ☐ ½ cup ricotta cheese
- ☐ ½ tsp. garlic powder
- ☐ ½ tsp. onion powder
- ☐ 4 oz. mozzarella cheese, shredded
- ☐ 4 oz. parmesan cheese, shredded
- ☐ 1 tbsp. fresh basil, chopped for garnish

DIRECTIONS:

- ☐ 1. Preheat your oven to 375°F.
- ☐ 2. In a non-stick skillet, cook the ground beef and sausage until no longer pink. Drain. Add the Italian seasoning and garlic. Stir in spaghetti sauce.
- ☐ 3. In a medium bowl, combine the Ricotta cheese, garlic powder, and onion powder.
- ☐ 4. Spray 12 muffin cups with cooking spray. Line each with a wonton wrapper.
- ☐ 5. Place one tbsp. of the meat mixture into the wonton. Place another wonton on top. Add ½ tbsp. Ricotta cheese, 1 tbsp. meat mixture, ½ tbsp. mozzarella cheese, ½ tbsp. parmesan cheese. Repeat this one more time.
- ☐ 6. Bake for 20-25 minutes.
- ☐ 7. Garnish with basil and serve.

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