



Lasagne Cupcakes

Nathan Engels

Ingredients

- 1/2 lb of ground beef
- 2 tsp of canola or olive oil
- Jar of Ragu Traditional Spaghetti Sauce
- 1 can of Del Monte Slice Tomatoes
- 1/2 cup of diced onion
- 1/2 cup of diced green peppers
- 1 bag of frozen green peppers and onions
- 1/2 package of mushrooms, diced
- 1/2 head of garlic pressed
- 1 tsp of dried basil
- 1 tsp of oregano
- 1/2 tsp of thyme
- 1 block of 1/3 less fat Philadelphia Cream Cheese
- 2 cups of Kraft cheddar cheese
- 24 wonton wraps

Directions

Preheat oven to 375°.

Dice all veggies and place in a skillet with oil.

After a couple of minutes place the meat, garlic and other spices into the pan and break apart with wooden spoon.

Once veggies are translucent and meat is done, add the sauce.

Cook for 10 minutes over medium heat. Take the mixture off the heat and set aside.

In a regular-sized muffin tin, put one wonton in the bottom of each hole, follow with the cream cheese, and then sauce. Repeat once. Ending with sauce and cheese on top having used two wontons per hole.

Bake for 20 minutes or until the edges are brown and cheese is melted.