

Taste of Home



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Lasagna Cups

TOTAL TIME: Prep: 40 min. Bake: 15 min.**YIELD:** 16 lasagna cups.

I love lasagna and garlic bread, so it only made sense to put them together in these fun little cups. Have one as an appetizer or two for a meal! —Angelique Douglas, Maryville, Illinois

Ingredients

3 individual lasagna noodles

1/2 pound ground turkey or beef

1 cup meatless pasta sauce

1/3 cup 2% cottage cheese

1/4 teaspoon garlic powder

2 tubes (8 ounces each) refrigerated crescent rolls

2 cups shredded Italian cheese blend or cheddar cheese

1 cup grape tomatoes, halved

Directions

1. Preheat oven to 375°. Cook lasagna noodles according to package directions. Drain and rinse with water; cut each noodle into 6 squares.

2. In a large skillet, cook and crumble turkey over medium heat until no longer pink, 5-7 minutes. Stir in sauce, cottage cheese and garlic powder; bring to a boil. Remove from heat.

3. Unroll both tubes of crescent dough; separate each into 8 triangles. Press each triangle onto bottom and up sides of a greased muffin cup. Layer each with 1 tablespoon cheese, 1 noodle piece and 1 rounded tablespoon meat sauce (discard extra noodle pieces). Sprinkle with remaining cheese.

4. Bake on a lower oven rack until crust is golden brown, 15-20 minutes. Let stand 5 minutes before removing from pan. Top with tomatoes.

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