

Lasagna Cupcakes

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	olive oil
4	whole	clove
1	in	cinnamon stick
4	cloves	garlic - minced
1	medium	onion - finely chopped
		kosher salt
1	pound	mild italian chicken sausage - casings removed
1/4	cup	tomato paste
28	ounces	crushed tomatoes
1/4	cup	fresh basil - chopped
		freshly ground black pepper
3/4	cup	shredded mozzarella cheese
3/4	cup	freshly grated parmesan
3/4	cup	part skim ricotta
1/3	cup	mango chutney
		kosher salt and pepper
48		wonton noodles
12	whole	fresh basil leaf

Preheat oven to 375.

In a skillet over med-high heat, warm the olive oil until shimmering. Add whole cloves and cinnamon stick and remove after a few minutes. Add the garlic and onions, sprinkle with a little salt and saute until softened but not browned.

Add the sausage, breaking up the clumps with your spoon. Cook until sausage is no longer pink, 2-3 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 occasionally. Allow sauce to cool, about 15 minutes.

Stir together mozazarella, Parmesan, ricotta and mango chutney. Season with salt and lots of pepper, about a tspn, and set aside.

Spray cupcake tin with cooking spray. Place a wonton wrapper in each cup.

Drop 1 tspn of meat sauce into the bottom of each cup. Then add 1 tspn of ricotta filling. Cover with another wrapper, rotating 90 degrees. Repeat until 3 layers total. Top each with a basil leaf, then another wonton wrapper. Top each with a spoonful of sauce and a little shredded mozzarella and a pinch of grated parmesan.

Bake for 20 minutes. Let rest 10 minutes.

Yield: "12"