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# Ravioli Lasagna Recipe

Recipe created by Brette Sember

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Makes 6

## Ingredients

- 12 round ravioli, any kind
- 1/2 cup part-skim ricotta cheese
- 1/4 tsp. Italian seasoning
- 1/8 tsp. garlic powder
- Salt and pepper to taste
- 1 Tbsp. skim milk
- 1 24-ounce jar spaghetti sauce
- 3/4 cup shredded part-skim mozzarella cheese
- 3 tsp. grated Parmesan cheese

## Directions

Preheat oven to 400°F and prepare 6 jumbo muffin cups with foil or silicone liners. Spray the liners with cooking spray.

Cook the ravioli according to package instructions until al dente.

In a small bowl, mix ricotta, Italian seasoning, garlic powder, salt, pepper, and milk.

Cut each ravioli in half, so you have two circles (it's okay if the filling ends up mostly on one side). (This step allows all the flavors to combine like a real lasagna.)

Place 2 teaspoons of spaghetti sauce in the bottom of each cup.

In each cup, layer 1/2 of a ravioli (skin side down), 1 teaspoon ricotta mix, 1 teaspoon mozzarella, and 2 teaspoons spaghetti sauce on top. Repeat this two more times in each cup.

Top each cup with 1/2 of a ravioli (skin side up).

Top with 2 teaspoons spaghetti sauce and 1/2 teaspoon Parmesan.

Bake for 15 minutes until bubbly. Allow to cool and set for a few minutes before you remove the cups from the muffin pan.

From [The Muffin Tin Cookbook](#) (Adams Media) by Brette Sember.

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