



So tasty and easy! Wish I knew about this recipe sooner!

Description

Ingredients

2 large zucchinis, thinly sliced
1 cup ricotta cheese
1 egg
1/2 cup grated Parmesan cheese
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1 cup marinara sauce
1 cup shredded mozzarella cheese
Olive oil for greasing

Preparation

Preheat your oven to 375°F (190°C). Lightly grease a muffin tin with olive oil. Thinly slice the zucchinis lengthwise using a mandoline or a sharp knife. Set aside. In a medium bowl, combine the ricotta cheese, egg, Parmesan cheese, dried basil, dried oregano, garlic powder, salt, and black pepper. Mix until well blended. Place one zucchini slice at the bottom of each muffin tin cup. Top with a small spoonful of the ricotta mixture, followed by a small dollop of marinara sauce, and a sprinkle of shredded mozzarella cheese. Repeat the layering process (zucchini, ricotta mixture, marinara sauce, mozzarella cheese) until the muffin cups are full, finishing with a layer of mozzarella cheese on top. Bake in the preheated oven for about 20-25 minutes, or until the tops are golden and bubbly. Let the lasagna bites cool for a few minutes before removing them from the muffin tin. Serve warm and enjoy!

Variations & Tips

For a meatier version, add in layers of browned ground beef or Italian sausage. You can also mix in some chopped spinach into the ricotta mixture for added greens. For a spicier kick, try adding a pinch of crushed red pepper flakes to the marinara sauce.

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