

Directions:

For the sauce-

Heat olive oil over medium heat and saute onions, pepper, zucchini, squash and garlic until tender, about 5 minutes. Stir in cooked ground turkey and tomato paste until well blended. Stir in remaining ingredients and bring to simmer. Reduce heat to low and cook 30 minutes. The longer it cooks, the better it will taste!

For the cheese filling-

Stir all ingredients together excluding half of the grated mozzarella cheese. Set aside.

For the pasta-

Bring large pot of salted water to boil. Cook pasta sheets 2 minutes less than package directions and drain. Place pasta on greased baking sheet until you are ready for assembly.

For assembly-

Preheat oven to 350 degrees. Line 12 jumbo muffin tins with squares of parchment paper. If they don't stay in on their own, that's ok—the pasta will help with that. Line the edges of the muffin tins with 1 lasagna noodle per cup. The lasagna noodle will overlap about 2 inches. Spoon about 1/2 tablespoon of sauce into the bottom of each cup. Cut 9 lasagna noodles into quarters and press one of these into the bottom on top of the sauce. Top pasta sheet with a generous tablespoon of sauce and then a generous tablespoon of cheese filling. Repeat this pasta-sauce-cheese layering one more time being sure to press out any air bubbles. Top these lasagna cups off with a 3rd square of lasagna noodle, more sauce and the remaining mozzarella cheese. Bake for 25-30 minutes or until everything is hot and bubbly. Serve hot.

#### **Layering Cheat Sheet**

lasagna noodle lining muffin tin

1/2 tbs sauce

lasagna noodle square

1 tbs sauce

1 tbs cheese filling

lasagna noodle square

1 tbs sauce

1 tbs cheese filling

lasagna noodle square

1 tbs sauce

remaining mozzarella cheese