

Little Lasagnas

From "Chop Chop: The Kids Guide to Cooking Real Food With Your Family" by Sally Sampson.

Sally's Note: It's fun to get your own cute little lasagna! And this is an easier, quicker recipe than the big-pan lasagna. Plus, this recipe will give you some good math practice, too.

Adult needed: Yes

Hands-on time: 20 minutes

Total time: 1 Hour

Makes: 12 little lasagnas

Kitchen Gear

12-cup muffin tin Measuring cup Measuring spoons

Box grater (adult needed) Pot holders

Butter knife

Ingredients

1/2 cup hot tap water

2 1/2 cups tomato sauce,

World's Quickest Tomato Sauce (page 121) or store-bought

1/2 pound (1/2 box) spaghetti (any kind is fine)

3/4 cup grated Parmesan cheese

1 1/2 cups shredded part-skim mozzarella cheese

Instructions

1. Turn the oven on and set it to 350 degrees.
2. Put 2 teaspoons hot tap water in each of 12 muffin cups inside the tin.
3. Add 1 tablespoon tomato sauce to each muffin cup.
4. Count out 48 spaghetti strands. Break up 4 spaghetti strands and add them to the first muffin cup, then continue, adding 4 broken spaghetti strands to each muffin cup.
5. Top each with 1 teaspoon grated Parmesan cheese.
6. Top each with 2 teaspoons shredded mozzarella cheese. 7. Top each with 2 teaspoons tomato sauce.
8. Repeat, starting with step 4 (the spaghetti strands).
9. Repeat again.
10. Carefully put the muffin tin in the oven and bake until the top is golden and the tomato sauce is bubbling, about 45 minutes. Set aside for 10 minutes. Slide the butter knife into the inner edge of each

muffin cup and gently go around it, loosening up the sides. Carefully remove the lasagnas from the tin and serve right away.