

Mini-Spinach “Lasagna” Squares

- 4 oz (125 g) part-skim mozzarella cheese (1 cup/250 mL grated), divided
- 1 oz (30 g) fresh Parmesan cheese (1/4 cup/50 mL grated)
- 1 pkg (10 oz or 300 g) frozen chopped spinach, thawed and well drained (see **Cook’s Tip**)
- 2 garlic cloves
- 1¾ cups (425 mL) marinara sauce, divided
- 24 small (approx 1½-2-in./4-5-cm squares) frozen cheese ravioli (12 oz/350 g)



1. Preheat oven to 350°F (180°C). Using **Microplane® Adjustable Coarse Grater**, grate cheeses; place in two separate (1-cup/250-mL) **Prep Bowls**.
2. In **Classic Batter Bowl**, combine ½ cup (125 mL) of the mozzarella, Parmesan, spinach and garlic pressed with **Garlic Press**. Mix well with **Small Mix ‘N Scrapper®**.
3. Place marinara sauce in (2-cup/500-mL) **Easy Read Measuring Cup**. Using the **Measuring Spoon Set**, spoon 1 *tblsp* (15 mL) marinara sauce into each well of **Brownie Pan**; top with one ravioli.
4. Using **Medium Scoop**, place one rounded scoop of spinach mixture on top of each ravioli. Top with another ravioli. Spoon remaining marinara sauce over each ravioli and sprinkle with remaining mozzarella.
5. Bake 20-22 minutes or until cheese is melted and sauce is bubbly. Remove pan from oven to **Stackable Cooling Rack**. Serve with **Mini Nylon Serving Spatula**.

Serves 6

U.S. Nutrients per serving (2 “lasagna” squares): Calories 180, Total Fat 8 g, Saturated Fat 3.5 g, Cholesterol 15 mg, Sodium 500 mg, Carbohydrate 11 g, Fiber 3 g, Protein 10 g

Cook’s Tips:

Blot excess moisture from spinach with several layers of paper towels on lid of **Classic Batter Bowl**.

The frozen ravioli fit just right in the **Brownie Pan**. Place them directly in the wells...no thawing necessary!

pampered|chef