



EASY CHEESY SPAGHETTI CUPCAKES

January 4

National Spaghetti Day




INGREDIENTS

- Cooking Spray
- 8 Ounces Uncooked Spaghetti
- 2½ Cups Marinara Sauce (divided)
- 16 Ounces Shredded Mozzarella Cheese (divided)
- Grated Parmesan Cheese (for serving)

DIRECTIONS

1. Preheat the oven to 400°F. Grease a muffin pan with cooking spray.
2. Bring a large pot of salted water to a boil. Add the spaghetti and cook until al dente, about 10 minutes.
3. Drain the pasta, and then rinse it with cold water and add it to a large bowl.
4. Stir in 1½ cups of the sauce until combined, and then stir in the shredded mozzarella cheese.
5. Using a large spoon and fork, twirl ¼ cup of the pasta into nests and transfer it to the prepared muffin pan. This will make 10 cupcakes.
6. Top each cup with the remaining marinara sauce and mozzarella cheese.
7. Bake until the tops are golden brown and the edges are slightly crispy, about 15 minutes.
8. Remove the cupcakes from the oven and let them cool for 5 minutes. Using a spoon, transfer the cupcakes from the pan onto serving plates.
9. Garnish with Parmesan cheese and serve.

MEAL PATTERN CONTRIBUTION

-  Vegetable
-  Meat/Meat Alternate
-  Grain

MEAL TYPE

 Lunch/Supper

YIELD

10 Cupcakes

PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Cupcake	1 Cupcake	2 Cupcakes	4 Cupcakes