

Pizza-Pasta "Muffins"

Recipe By *Temi Philip*



Cooking and Prep:  25
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Serves:  10

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

Muffins are so much fun to eat — even for dinner. Turning this pizza-style pasta dish into a muffin guarantees an instant hit.

Ingredients (10)

Pizza-Pasta "Muffins"

- 2 cups cooked pasta (macaroni or ziti or **Tuscanini Pasta Pennoni**)
- 1 cup cottage cheese
- 2 eggs
- 6 fresh basil leaves, chopped, or 1/2 teaspoon dried oregano
- 8 cherry tomatoes, quartered

- 1/3 cup **Gefen Pitted Olives**, chopped
 - salt and black pepper, to taste
 - 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**
 - 2 tablespoons oil
 - 3 and 1/2 ounces (100 grams) shredded mozzarella cheese
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Start Cooking

Make the Muffins

1. Preheat oven to 350°F (180°C).
2. Mix together all ingredients in a bowl. Grease 8–10 muffin cups (use disposable if your muffin tin is parve) and divide mixture among the cups.
3. Bake about 20 minutes, until golden and set.

Credits

Photography: Daniel Lailah

Styling: Diane Linder