



## Garlic bread cups with Pasta

### Ingredients

- Wonder® White 7” Wraps
- 7 ounces of uncooked spaghetti
- ½ cup of melted butter
- 1 medium onion, diced
- 16 oz. of tomato sauce
- 6 oz. of tomato paste
- 1 tbsp. Italian season
- 2 cloves of garlic grated, finely
- 1 tsp. salt
- ½ tsp of ground black pepper
- ½ cup of Parmesan cheese
- 2/3 cup of Mozzarella cheese



### Directions

 Prep Time: **5 minutes** | Cook Time: **20 minutes** | Total Time: **25 minutes**

1. Preheat your oven to 375F
2. In a large saucepan, boil spaghetti until al dente. Remove from heat and drain.
3. While pasta is cooking, in a large skillet over medium heat add onion, tomato sauce, tomato paste, Italian seasoning ½ tsp of garlic, salt and pepper.
4. Mix well and simmer for 5-8 minutes. Add in cooked pasta and mix well
5. In a small bowl melt butter and add the remaining garlic
6. Lightly spray muffin, brush each side of the tortilla with the butter/garlic mixture. Carefully place a tortillas into each muffin tin to form a cup. Place in the oven for 5 minutes or until the bread is set and remove from the oven.
7. Allow the muffin tins to cool. Using a large fork scooped or twirl the pasta into a little basket and place inside the garlic bread cup. Repeat this step until all the muffin tins are full. Sprinkle cheese mixture on top. Place in the oven for 5 minutes or until the cheese is melted.