Fun Meals For Fussy Eaters

(NAPSA)—According to a recent national survey, more than 60 percent of parents say they prepare special meals for their children because they won't eat what's already been cooked. Stop making two dinners for your family! Win over fussy eaters with imaginative meals.

"Parents don't have time or energy to make special requests for their picky eaters," said Nancy Siler, the consumer affairs director of Wilton Enterprises, the nation's leading supplier of cake and entertaining supplies. "Don't spend quality family time arguing with your children or forcing them to eat. Take a light-hearted approach to mealtime and entice your kids with colorful, shaped or themed food."

Wouldn't it be great if parents could satisfy fussy eaters with a tasty dish that's also a teaching tool? Have a blast making **Learning Lasagna!** Ground beef, frozen ravioli and provolone cheese come together to create a meal that will win over even the pickiest eater. Kids especially will love learning to cook when they take Wilton's alphabet set cookie cutters to American cheese. Work on the ABCs or practice spelling everyone's names. Dinner is delicious and fun again for the whole family!

Learning Lasagna Serves 4 Original Recipe Courtesy of Ann Hodgman, author of "One Bite Won't Kill You"

- 13 ounces frozen cheese ravioli, unthawed
- 1 pound lean ground beef ¹/₂ cup onion, minced
- (optional)
- 1 garlic clove, minced
- 1 14-ounce jar spaghetti sauce
- 1 teaspoon dried basil
- 1 teaspoon dried oregano Salt and pepper to taste



6 ounces sliced provolone 6 slices orange-colored American cheese

Preheat the oven to 350 degrees.

In a 12-inch ovenproof skillet, brown the beef with the onion (optional), garlic, and spices. When the meat is thoroughly cooked—approximately 8 to 10 minutes—drain off any fat and take everything out of the pan. Now put the stillfrozen ravioli into the pan, separate them if necessary.

Spread the ground beef mixture evenly over the ravioli and ladle the spaghetti sauce evenly over the ground beef mixture. Over medium heat, without stirring, cook everything until the ravioli are heated through and beginning to brown on the bottom about 10 minutes.

Take the skillet off the heat and lay the provolone slices over the ground beef mixture. Bake for 10 minutes, until the cheese is melted. While the lasagna is baking, use alphabet set cutters to cut out whatever letters or short messages you want. Place the letters on top of the lasagna the minute it comes out of the oven and serve immediately.