



BUTTERNUT *Squash* LASAGNA



Ingredients Filling –

1 Large Butternut Squash, Peeled,
Seeded
& Cut Medium Dice
1 tbs Extra Virgin Olive Oil
1 tsp Cinnamon
½ tsp Fennel Seed
Pinch of Sea Salt
Pinch of Black Pepper
1 tbs Fresh Thyme Leaves

Ingredients Bechamel Sauce –

4 Cups Whole Milk
¼ tsp Nutmeg
¾ tsp sea salt
Pinch of Black Pepper
3 ½ tbs Unsalted Butter
5 tbs Unbleached All-Purpose
Flour

For Assembly –

1 10oz Package Lasagna Noodles
1 ½ c Shredded Mozzarella Cheese
½ c Grated Parmesan Cheese

Instructions –

Combine squash, oil, cinnamon, fennel, salt and pepper in large bowl and toss well.

Transfer the squash to baking sheet.

Bake in a 350-degree oven until squash is soft, 18 – 20 minutes.

Return squash mixture to the bowl and stir in the thyme.

Using potato masher, mash the squash well, but leave some chunkiness. Set aside.

Make the bechamel –

Heat the milk on med w/ nutmeg, salt and pepper until warm.

In small pan, melt the butter.

Slowly whisk in the flour and sauté for a minute on low heat.

Slowly whisk the warmed milk into the flour and butter mixture, making sure no lumps.

Simmer on very low heat to ensure it does not burn.

Cook the lasagna noodles according to package directions. Cool

In **13 x 9** casserole dish, layer the sauce, then noodles, then squash filing and then mozzarella cheese. Repeat layers until used all ingredients.

Pour the bechamel sauce on the top layer of noodles. Sprinkle the Parmesan cheese over top.

Cover with parch paper and foil.

Bake for 40 minutes.

Let cool and serve.