



THE CHEESE LADY | FAVORITE RECIPES

BUTTERNUT SQUASH LASAGNA



SERVINGS



OVEN



120 MINUTES

ITEMS NEEDED

- Rimmed Baking Sheet
- Large Bowl
- Sauce Pan
- Stirring Utensils

INGREDIENTS

- 1 (2lb)** Butternut Squash, peeled, sliced
- 3 TBSP** Olive oil
- 4 TBSP** Kosher Salt
- 2** Sweet Onions, sliced
- 3 TBSP** Unsalted Butter
- 1/4 CUP** All-purpose Flour
- 3 CUPS** Whole Milk
- 1 CUP** Half-and-half
- 3 TBSP** Chopped Fresh Sage
- 1/2 TSP** Ground Black Pepper
- 1 (15OZ)** Pumpkin Can
- 1 1/2 CUPS** Cottage Cheese
 - 1** Large Egg, lightly beaten
 - 9** Lasagna Noodles, cooked
 - 8 OZ** Gruyère Cheese, shredded
- Garnish: Fresh Sage and Pepper

DIRECTIONS

1. Preheat oven to 425
2. On a large rimmed baking sheet, place squash. Drizzle with 1 tablespoon oil, and sprinkle with 1 teaspoon salt.
3. Bake until tender, about 30 minutes. Let cool. Reduce oven temperature to 350.
4. In a large skillet, heat remaining 2 tablespoons oil over medium heat. Add onion; cook, stirring frequently, until browned, about 30 minutes.
5. In a medium saucepan, melt butter over medium heat. Whisk in flour, and cook for 1 minute. Whisk in milk, half-and-half, 2 tablespoons sage, 2 teaspoons salt, and pepper. Cook, whisking frequently, until thickened, 6 to 8 minutes. Remove from heat.
6. Spray a 3-quart baking dish with cooking spray. Place on a foil-lined baking sheet.
7. In a medium bowl, stir together pumpkin, cottage cheese, egg, remaining 1 tablespoon sage, and 1 teaspoon salt.
8. In bottom of prepared baking dish, spread 1 cup white sauce. Place 3 noodles lengthwise in pan. Spread pumpkin mixture on top, and top with 3 noodles. Layer squash and onions on noodles and sprinkle with half of cheese. Top with remaining 3 noodles. Spread remaining white sauce on top, and sprinkle with remaining cheese. Spray a large piece of foil with cooking spray, and cover lasagna, spray side down.
9. Bake for 30 minutes. Uncover and bake until golden brown and bubbly, about 30 minutes more. Let stand for 15 minutes. Garnish with sage and pepper.