

Roasted Butternut Squash Lasagna

8-10 cups peeled and cubed butternut squash, (2 small)
1/2 onion, chopped
1 1/2 tablespoons chopped fresh sage
3 tablespoons olive oil
1 teaspoon salt
1/4 teaspoon black pepper
30 ounces part skim ricotta cheese
2 cups shredded mozzarella cheese
2 eggs
1 cup freshly grated parmesan cheese
4 tablespoons butter
2 teaspoons chopped fresh sage
1 teaspoon chopped fresh thyme
2 tablespoons flour
2 cups milk
1 teaspoon salt
1/4 teaspoon black pepper
2 tablespoons white wine
9 lasagna noodles, cooked al dente
1 1/2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese, divided

Squash mixture: Toss squash, onion, sage, olive oil, salt and pepper together. Spread in a single layer on a baking sheet lined with parchment paper and roast for 10 minutes at 425 degrees. Toss and roast another 10 -15 minutes until tender. Remove squash mixture to a bowl and reduce oven heat to 350 degrees. Mash into a chunky mixture.

Ricotta mixture: In another bowl, mix together the ricotta, mozzarella, egg, salt and pepper.

Bechamel sauce: In a saucepan, melt butter and add sage, thyme, salt and pepper. Let cook for a minute then add flour and cook another minute. Add milk and wine and whisk while cooking until boiling and thickened. Add Parmesan cheese.

In a greased 9x13 inch baking dish, cover bottom of pan with a layer of three noodles. Spread with half of the squash mixture and then half of the ricotta mixture. Sprinkle with 1/2 cup mozzarella and 1/4 cup Parmesan. Top with another layer of noodles, remaining squash and remaining ricotta mixture. Sprinkle with another 1/2 cup mozzarella and 1/4 cup Parmesan. Cover with remaining noodles and sprinkle with remaining 1/2 cup mozzarella cheese. Spread the bechamel sauce over the top. Bake uncovered at 350 degrees for 45 minutes until bubbly and browned. Let rest 5-10 minutes before serving.