



for Thanksgiving

Butternut Squash and Mushroom Lasagna

Entrée

Source: *Bon Appétit*

Ingredients:

- ¼ cup unsalted butter
- 2 ½ cups onions, chopped
- ½ lb. crimini mushrooms, sliced
- 2 lbs. butternut squash, peeled, seeded, cut into ¼ inch-thick slices
- 1 14 ounce can vegetable broth
- 4 tablespoons fresh thyme, chopped, divided
- 4 tablespoons fresh sage, sliced, divided
- 3 15 ounce containers whole-milk ricotta cheese
- 4 cups grated mozzarella cheese, divided
- 2 cups grated Parmesan cheese, divided
- 4 large eggs
- Olive oil
- 1 9 ounce package no-boil lasagna noodles

Method:

1. Melt butter in large skillet over medium-high heat. Add onions and sauté until they are soft, about 8 minutes. Increase heat to high; add mushrooms and cook until tender, stirring constantly, about 3 minutes.
2. Season with salt and pepper and then transfer mushroom mixture to a bowl.
3. Add squash, broth, 3 tablespoons thyme, and 3 tablespoons sage to same skillet. Cover and simmer over medium heat until the squash is just tender.
4. Uncover and cook until squash is very soft but still retains its shape, about 5 minutes. Season with salt and pepper.
5. Mix ricotta, 2 cups mozzarella cheese, 1 ½ cups Parmesan cheese, and remaining 1 tablespoon thyme and 1 tablespoon sage in large bowl. Season to taste with salt and pepper.
6. Mix in eggs with ricotta mixture.
7. Brush 13x9x2-inch glass/ceramic baking dish with oil. Spread 1 cup ricotta mixture over bottom. Arrange 3 noodles on top. Spread 1 ¾ cups ricotta mixture over noodles. Arrange 1 1/3 cups squash mixture over the ricotta. Sprinkle with ½ cup mushrooms and 1 cup mozzarella. Repeat with noodles, 1 ¾ cups ricotta mixture, remaining squash, and remaining mushrooms. Top with

3 noodles. Spread remaining ricotta mixture over the top. Sprinkle with remaining Parmesan.

8. Cover with oiled foil.

9. Heat oven to 350 degrees Fahrenheit. Bake lasagna, covered, for 35 minutes.

10. Uncover and bake until lasagna is heated through, about 25 minutes.

11. Let stand 10 minutes before serving.

Serves: 8 people

Note: Lasagna can be assembled one day ahead and refrigerated.