

Idiot's Kitchen Recipe – Butternut Squash Spinach Lasagna

Recipe from www.idiotskitchen.com



Ingredients:

- 1 large butternut squash (2-3 pounds), baked
- 4 Tablespoons butter, divided
- ¼ cup flour
- 2 cups milk
- 3 leeks, rinsed and chopped
- 3 cloves garlic, chopped
- 1 (10 oz) box frozen chopped spinach, thawed and well drained
- ½ cup Romano cheese, grated
- 1 (15 oz) container of ricotta cheese (part skim is fine)
- 1 egg
- 2 cups mozzarella cheese, grated
- Dash cayenne pepper
- Dash nutmeg
- Dash sage
- Salt & Pepper
- 12 pieces of oven ready (no boil) lasagna noodles

You can bake the squash ahead. Preheat the oven to 375 degrees. Cut a large butternut squash in half and remove the seeds. Place the squash cut side down on a foil lined baking sheet and bake for 30-45 minutes until tender. Allow the squash to cool, remove the skin, and break it into small pieces.

If you haven't just baked the squash, preheat the oven to 350 degrees.

To make the sauce for the lasagna, melt 2 Tablespoons of butter in a medium sauce pan. Stir in ¼ cup of flour to make a paste or roux. Add 1 cup of the milk and stir to make a thick paste. Add the second cup of milk and whisk to remove any remaining lumps. Bring the sauce almost to a boil over medium high heat and cook, stirring constantly, until it thickens like gravy – about 5 minutes. Turn the heat down to the lowest setting and keep the sauce warm while you prepare the other ingredients.

Melt the remaining 2 Tablespoons of butter in a large sauté pan. Trim the root and tough dark green parts off of 3 leeks, rinse them thoroughly to remove any grit, and chop. Add the leeks to the pan and

sauté for 5 minutes over medium high heat until tender but not browned. Halfway through the cooking time, add 3 cloves of chopped garlic and sauté with the leeks. Remove from the heat and set aside.

Thaw 1 (10 oz) box of frozen chopped spinach in the microwave (about 4 minutes on high) and use your hands to squeeze out as much of the liquid as possible. Add the drained spinach to the pot of white sauce. Season with salt, pepper, cayenne, sage, and nutmeg to taste. Stir in ½ cup of grated Romano cheese.

In a separate bowl, add 1 (15 oz) container of ricotta cheese, 1 egg, salt & pepper, and stir to combine.

To assemble the lasagna, grease or spray a 9x13 inch baking dish with non-stick spray. Add a very thin layer of the spinach sauce mixture to the bottom of the dish and lay 3 oven ready lasagna pieces on top. Layer half of the cooked squash on top of the noodles and all of the sautéed leeks on top of the squash. Top with a second layer of lasagna noodles and half of the spinach sauce mixture. Spread half of the ricotta mixture over the spinach and top with the third layer of noodles.

Add the remaining squash and the remaining ricotta cheese and top with the fourth and final noodle layer. Top this layer with the remainder of the spinach sauce being sure that all of the noodles in the dish are covered and no dry edges are poking out. Top with 2 cups of grated mozzarella cheese, cover with foil and bake at 350 degrees for 25 minutes. After 25 minutes, remove the foil and bake uncovered for an additional 20 minutes or until the top is golden brown. Allow the cooked lasagna to set up for 5 minutes before cutting.

Makes 6-8 servings and is great left over.