



Recipe serves 10

# BUTTERNUT SQUASH LASAGNA

## Ingredients

1 egg  
3 medium butternut squash  
Homemade or store-bought  
lasagna noodles  
1 pint ricotta  
1 cup shredded fontina cheese  
plus extra ½ cup for top  
1 cup Grana Padano cheese  
2 large Spanish onions  
1 pint chopped pecans  
1 tbsp chopped fresh thyme  
Olive oil (for pan)  
Salt and pepper  
Pesto for garnish (optional)

For béchamel sauce (optional);  
1 stick butter  
5 cups low-fat milk  
½ cup all-purpose flour

## Directions

Preheat oven to 350 degrees.

Half and seed butternut squash. Roast in oven in a baking dish coated with olive oil, cut side down, until soft, 40 to 60 minutes. Remove flesh from skin and puree with butter, salt, and pepper until smooth.

Dice onions and caramelize in a pan with olive oil on top of the stove over low heat, about 20 to 30 minutes. Add pecan pieces, thyme, salt, and pepper, cooking until fragrant. Remove from pan and cool.

To prepare béchamel: melt butter in a 4-quart saucepan over medium heat until browned and fragrant, swirling often. Stir in flour. Reduce heat to medium-low. Cook one minute. Whisk in milk until smooth.

In a separate bowl, mix cheeses, egg, salt and pepper.

In a greased 13 x 9-inch baking dish or large ramekins (for individual servings), layer pasta, squash, pasta, cheese mix, pasta, onion mixture, and béchamel, followed by more layers of pasta, squash, pasta, cheese mix, pasta, onion mixture, and béchamel. (The finished dish typically has six layers of pasta.) Sprinkle remaining cheese on top.

Bake at 350 degrees until bubbling around the edges and 180 degrees in the center. For best results, let lasagna cool for about an hour (or until 130 to 140 degrees in the center) before serving.