



Butternut Squash Lasagna

- 1 tblspn Olive Oil
- 2 pound Butternut Squash, Peeled, Seeded and Cut Into 1" Cubes
- to taste Salt and Ground Black Pepper
- 1/2 cup Water
- 4 each Amaretti Cookies, Crumbled
- 1/4 cup Butter
- 1/4 cup Flour, All Purpose
- 3 1/2 cup Milk, Whole
- pinch Nutmeg
- 1 cup Basil Leaves, Fresh (Lightly Packed)
- 12 each Lasagna Noodles, No Boil
- 2 3/4 cup Mozzarella Cheese, Shredded Whole Milk
- 1/3 cup Parmesan, Grated

- 1 Heat the oil in a heavy skillet over medium heat, add the squash and toss to coat. Sprinkle with salt and pepper, then pour the water into the skillet. Cover and cook over medium heat until squash is tender.
- 2 Cool the squash then transfer to a food processor, add the amaretti cookies and blend until smooth.
- 3 Melt the butter in a medium sauce pan over medium heat. Add the flour and whisk for 1 minute. Gradually whisk in milk, bring to a boil until thickened. Whisk in the nutmeg.
- 4 Place about 1 cup of the sauce into a blender with the basil leaves. Blend until smooth. Incorporate back into the remaining sauce and whisk together.
- 5 Preheat oven to 375 degrees and place rack in center of oven.
- 6 Lightly butter a 9X13 by 2" glass baking dish. Spread 3/4 cup of the sauce over the prepared baking dish. Arrange 3 lasagna noodles over the sauce, spread 1/3 of the squash puree over the noodles. Sprinkle with 1/2 cup of mozzarella cheese. Drizzle 1/2 cup of the sauce over the noodles. Repeat layering 3 more times.
- 7 Cover the baking dish with foil and bake for 40 minutes. Sprinkle with the remaining mozzarella and parmesan cheese and bake for 15 minutes longer. Let lasagna sit for 15 minutes before cutting and serving.