

Butternut Squash Lasagna

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

12

Description

This butternut squash lasagna makes a satisfying vegetarian dinner any day of the week. It can take a while to put together but it's always worth it.

Ingredients

- 1 butternut squash
- halved and seeded - 1 tablespoon olive oil
- divided
- or as needed - 1 (8 ounce) package sliced fresh mushrooms - 1 teaspoon minced garlic - 1 onion
- chopped - 1 (10 ounce) package frozen chopped spinach
- thawed and drained - 7 cups milk
- divided - ½ cup cornstarch - 2 cups grated Parmesan cheese
- divided - 1 tablespoon honey or to taste - ¼ teaspoon ground nutmeg - 4 fresh sage leaves
- shredded
- or to taste - salt and ground black pepper to taste - 1 (16 ounce) package lasagna noodles - ¼ teaspoon minced fresh ginger - 2 cups shredded mozzarella cheese

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Line a baking sheet with aluminum foil. Place squash
2. cut-side up
3. on the prepared baking sheet. Cover squash with aluminum foil. Bake in the preheated oven until squash is tender
4. 45 minutes to 1 hour 15 minutes. Heat 1 1/2 teaspoons olive oil in a skillet over medium heat; cook and stir mushrooms and garlic in the hot oil until mushrooms are tender
5. 5 to 10 minutes. Remove skillet from heat. Heat remaining 1 1/2 teaspoons olive oil in a separate skillet over medium heat; cook and stir onion in the hot oil until softened
6. about 5 minutes. Add spinach to onion; cook until spinach is heated through
7. 3 to 5 minutes. Remove skillet from heat. Heat 6 cups milk in a 5-quart saucepan over medium heat; cook and stir until milk is simmering
8. about 5 minutes. Whisk remaining 1 cup milk and cornstarch together in a bowl until smooth; stir into simmering milk. Bring milk mixture to just under a boil
9. stirring constantly with a wooden spoon and scraping bottom of pot to prevent scorching
10. until milk mixture has thickened into a sauce
11. about 5 minutes; remove pot from heat. Whisk 1 1/2 cups Parmesan cheese
12. honey
13. nutmeg
14. sage
15. salt
16. and pepper into sauce until smooth. Cover pot with a lid and keep warm over low heat. Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in the boiling water
17. stirring occasionally until cooked through but firm to the bite
18. about 8 minutes. Drain. Reduce oven temperature to 375 degrees F (190 degrees C). Scrape flesh from butternut squash into a bowl; stir with a fork until evenly mashed. Stir ginger
19. salt
20. and pepper into mashed butternut squash. Spoon about 1 cup white sauce into the bottom of a 9x13-inch baking dish; arrange a layer of noodles atop white sauce. Layer 1/2 butternut squash mixture
21. 1/5 remaining white sauce
22. noodles
23. spinach mixture
24. 1/5 white sauce
25. noodles
26. 1/2 the mozzarella cheese
27. mushroom mixture
28. 1/5 white sauce
29. noodles
30. remaining 1/2 butternut squash mixture
31. 1/5 the white sauce
32. remaining noodles
33. remaining 1/5 white sauce
34. remaining mozzarella cheese
35. 1/2 cup Parmesan cheese