



Smoked Sausage Pumpkin and Collard Greens Lasagna

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

A medley of sweet savory and smoky flavors come together in this classic comfort food dish See the recipe below in partnership with Hillshire Farmreg Brand

Ingredients

- - 1 pound uncooked lasagna noodles - 3 tablespoons extra-virgin olive oil
- divided - 1 (12 ounce) package Hillshire Farm® Rope Smoked Sausage
- cut in 1/4" cubes - 1 ½ cups finely chopped yellow onion - 10 cups chopped collard greens - 2 tablespoons minced garlic - 2 ½ teaspoons kosher salt
- divided - 1 teaspoon black pepper
- divided - 3 (15 ounce) cans pumpkin puree - ¼ cup heavy cream - ¼ teaspoon ground nutmeg - ? teaspoon cayenne pepper - 2 (16 ounce) containers ricotta cheese - 2 large eggs
- lightly beaten - 2 cups freshly grated Parmesan cheese
- divided - 2 cups freshly shredded fontina cheese
- divided - Cooking spray

Instructions

1. Preheat oven to 400 degrees F. Cook lasagna noodles in boiling salted water until just al dente
2. about 8 minutes. Drain well and transfer noodles to a baking pan. Toss the noodles with 1 tablespoon of the olive oil to prevent them from sticking together. Heat remaining 2 tablespoons olive oil in a large skillet over medium-high. Add sausage; cook about 4 minutes
3. stirring occasionally
4. until lightly browned. Add onion
5. reduce heat to medium
6. and cook 4 minutes
7. stirring occasionally
8. until softened. Add collard greens and cook about 8 minutes
9. stirring frequently
10. until wilted and liquid has evaporated. Add garlic and cook until fragrant
11. about 1 minute. Season with 1 teaspoon salt and 1/2 teaspoon pepper. Remove from heat and cool slightly. In a medium bowl
12. stir together 1 teaspoon salt
13. remaining 1/2 teaspoon pepper
14. pumpkin puree
15. heavy cream
16. nutmeg
17. and cayenne pepper. In another bowl
18. stir together remaining 1/2 teaspoon salt
19. ricotta
20. eggs
21. 1 1/2 cups Parmesan
22. and 1 cup fontina. Coat a 9x13-inch (3-quart) broiler-proof baking dish with cooking spray. Spoon 1/2 cup of the pumpkin mixture into the dish; spread in an even layer. Arrange 3 or 4 lasagna noodles over pumpkin mixture
23. overlapping slightly. Spread 1/2 of the remaining pumpkin mixture over the noodles in an even layer. Top with 1/2 of the sausage mixture and another layer of 3 to 4 noodles. Spread 1/2 of the ricotta mixture over noodles. Repeat layering with noodles
24. remaining pumpkin mixture
25. remaining sausage mixture
26. another layer of noodles
27. and remaining ricotta mixture. Cover lasagna with foil and bake until bubbly around the edges and thoroughly heated in the center
28. about 50 minutes. Remove from the oven and uncover. Preheat broiler. Sprinkle remaining 1/2 cup Parmesan and remaining 1 cup fontina on top of the lasagna and broil about 4 inches from heat source until browned
29. about 4 minutes. Let stand 15 minutes before serving. Notes: Substitute kale for the collard greens if desired. The unbaked lasagna can be refrigerated overnight. Let return to room temperature before baking.