



The Kitchen at
THE STORE

Roasted Butternut Squash & Spinach Lasagna with Four Cheese

Roasted Butternut:

- 1 Large Butternut Squash, quartered, seeds removed
- ¼ Cup Water
- 2 Lbs Baby Spinach

Bechamel Sauce:

- 4 Tbsp Unsalted Butter
- ¼ Cup Flour
- 1 ½ Cups Milk
- 1 ½ Cups Half and Half Cream
- 1 Cup Parmigiano-Reggiano Cheese, grated
- 1 tsp Salt

- ¼ tsp Fresh Grated Nutmeg

Filling:

- 2 Cups Ricotta Cheese
- ½ Cup Parmigiano-Reggiano cheese, grated
- 2 Each Eggs
- Black Pepper
- 1 Recipe Spinach Pasta Lasagna Noodles
- Salt
- Fresh Grated Nutmeg, for dusting
- 2 Cups Fontina cheese, grated
- 1 Cup Gorgonzola Cheese, crumbled

- 1 To roast the Butternut Squash: Preheat the oven to 400 degrees. Place the squash cut side down in a large baking dish. Add the water. Roast the squash for 30 minutes, or until tender. Cool, then peel skin with a paring knife, then cut into ¼ inch slices.
- 2 To cook the Spinach: Heat a large pan over medium heat and sauté the spinach until it is wilted. 3 - 5 minutes. Transfer to a colander, then use the back of a spoon to press out excess water. Coarsely chop the spinach. Set aside.
- 3 To make the Bechamel Sauce: In a saucepan over medium-low heat, melt the butter. Whisk in the flour until smooth. Add the milk and half and half cream while whisking it constantly. Cook until the sauce boils and thickens. Remove from the heat. Stir in the cheese, salt and nutmeg.
- 4 In a medium bowl combine the ricotta, cheese, eggs and pepper to taste until well combined. Set aside.
- 5 Reduce the oven temperature to 250 degrees. Oil a 9 ½ by 14-inch baking dish. Bring a large pot of salted water to a boil and cook the lasagna noodles for 3 minutes. If using boxed noodles, follow package cooking instructions.
- 6 Spread enough of the bechamel sauce to cover the bottom of the dish evenly. Arrange 3 noodles side by side. It is ok with they overlap. Evenly spread about half the ricotta mixture on top of the noodles. Top with half of the squash slices arranged in one layer. Sprinkle with salt and pepper. Dust with nutmeg and scatter ½ cup of the fontina cheese over the top. Arrange 3 more noodles. Add spinach mixture by the spoonful, then evenly spread remaining ricotta mixture. Sprinkle the Gorgonzola cheese evenly over the spinach layer. Arrange 3 more noodles. Top with remaining squash. Sprinkle with salt and pepper and ½ cup fontina cheese. Pour the remaining bechamel sauce over the remaining noodles and sprinkle with the remaining fontina cheese. Bake for 55 minutes, or until the top is browned and bubbly. Let stand for 15 minutes before serving. Cut into squares and serve.

Servings: 8