

Butternut Squash Lasagna

8-10 servings

1 TBS olive oil
1 (1½ to 2 pound) butternut squash peeled, seeded, and cut into 1 inch cubes
Salt and pepper
½ cup water
3 Amaretti cookies, crumbled
¼ cup (1/2stick) unsalted butter
¼ cup all purpose flour
3½ cups whole milk
pinch of nutmeg
¾ cup lightly packed basil leaves
12 no boil lasagna noodles
2 ½ cups shredded whole milk mozzarella cheese
1/3 cup freshly grated Parmesan cheese

Heat oil in a large, heavy skillet over medium high heat. Add the squash and toss to coat. Sprinkle with salt and pepper. Pour water into the skillet; cover and simmer over medium heat, stirring occasionally, until squash is tender, about 20 minutes. Cool slightly, then transfer to a food processor. Add the amaretti cookies and blend until smooth. Season the squash puree to taste with more salt and pepper.

Melt ¼ cup butter in a medium saucepan over medium heat. Add the flour and whisk for 1 minute. Gradually whisk in the milk. Bring to a boil over medium high heat. Reduce heat to medium and simmer, whisking often, until the sauce thicken slightly, about 5 minutes. Whisk in nutmeg. Cool slightly. Transfer half of the sauce to a processor. Add the basil and blend till smooth. Return the basil sauce to the pan and stir to blend. Season with salt and pepper.

Position oven rack in center of oven and preheat to 375F. Lightly butter a 13x9x2 inch glass baking dish. Spread ¾ cup of the sauce over the prepared baking dish. Arrange 3 of the lasagna noodles atop the sauce. Pour a third to the squash puree over the noodles and sprinkle with 1/2cup of the mozzarella cheese. Drizzle ½ cup of the sauce over the mozzarella. Repeat layering the noodles, squash puree, and cheese 2 more times. Top with remaining 3 noodles. Drizzle with the remaining sauce.

Cover the dish tightly with foil and bake 40 minutes. Uncover the lasagna and sprinkle the remaining 1 cup of mozzarella and Parmesan. Continue baking, uncovered until the sauce bubbles and the top is golden, about 15 minutes longer. Let stand 15 minutes before serving.