

K's Kitchen: Flavorful butternut squash lasagna

By Kathryn Reed

Cooking might be the last thing you want to do after Thanksgiving, but at some point turkey isn't going to sound wonderful no matter how many different ways you reinvent it.

This recipe has a few moving parts, but it's not difficult. What it is is delicious.

It's one of those dishes that is perfect on a cold night. It would be ideal to serve to a group or if you want leftovers. This is one of those rare dishes where I thought it tasted best the night it was cooked instead of the next day.

The Gruyère cheese gives it a rich flavor. It complements the squash perfectly.



Butternut Squash Lasagna

3 C butternut squash, peeled and cubed

1 C plus 1 T vegetable broth, divided

8 garlic cloves, minced

$\frac{1}{2}$ tsp kosher salt

$\frac{1}{4}$ tsp freshly ground black pepper

Dash of ground nutmeg

$\frac{3}{4}$ C Gruyère cheese, shredded

$\frac{3}{4}$ C part-skim mozzarella cheese, shredded

1 T olive oil

1 small onion, chopped

1 pound cremini mushrooms, sliced

1 bunch Swiss chard, trimmed and thinly sliced

3 T pine nuts, toasted and chopped

Cooking spray

6 lasagna noodles, cooked

$\frac{3}{4}$ C part-skim ricotta cheese

$\frac{1}{4}$ C finely grated fresh Parmigiano-Reggiano cheese

Preheat oven to 375 degrees. Cook lasagna noodles according to directions on package.

Combine squash, 1 cup broth, and garlic in a medium saucepan; bring to a boil. Reduce heat to medium; simmer until squash is tender. Remove from heat.

Place squash mixture in a blender or use an emulsion blender. Add salt, pepper, and nutmeg. Blend until smooth. Place blended squash mixture in a bowl; add Gruyère cheese and half of the mozzarella cheese, stirring until cheese melts and mixture is smooth.

Add oil to a large skillet over medium heat. Add onion and mushrooms until browned and liquid evaporates. Add chard and remaining broth. Cover until chard wilts. Place chard mixture

in a bowl. Add pine nuts.

Spread half cup squash sauce in bottom of a broiler-safe 9 by 13-inch glass or ceramic baking dish coated with cooking spray. Arrange 3 noodles over sauce; top with half of chard mixture. Dollop ricotta cheese on top of chard. Spread half of remaining sauce over top. Arrange 3 noodles over sauce. Top with remaining chard mixture; top with remaining sauce. Sprinkle evenly with remaining mozzarella cheese and Parmigiano-Reggiano cheese. Cover with foil. Bake for 35 minutes. Uncover and bake an additional 10 minutes or until bubbly. Broil lasagna until cheese is golden brown. Remove from oven; let stand 10 minutes.