

butternut squash, sage, & goat cheese lasagna

Yield: 8 servings

INGREDIENTS

SCALE



FOR THE BUTTERNUT SQUASH PUREE:

- 1 large onion, peeled and diced
- 4 garlic cloves, peeled and left whole
- 1 medium butternut squash, peeled, seeded, and cubed
- 1 tablespoon olive oil
- Pinch of crushed red pepper flakes (or to taste)
- Salt and pepper, to taste

FOR THE CHEESE LAYER:

- 8 oz crumbled goat cheese
- 1 (15-oz) container ricotta cheese (I used part-skim)
- 1 (10-oz) package of frozen spinach, defrosted, and squeezed dry
- ½ cup Pecorino Romano cheese, freshly grated
- ½ cup Parmesan cheese, freshly grated
- Fresh sage, chopped (I used about 2-3 tablespoons, which leads to a strong sage flavor. If you aren't a huge sage fan, start with 1 tablespoon and adjust as necessary)

FOR ASSEMBLY:

- Marinara sauce (when making dishes with a lot of prep, I use store bought. Feel free to make your own)
- No-boil lasagna noodles (I use [these](#). They make my life so much easier)
- 4 cups low-moisture mozzarella cheese, freshly grated (I used part-skim)
- 1 cup Parmesan cheese, freshly grated
- Sage leaves

INSTRUCTIONS

FOR THE BUTTERNUT SQUASH PUREE:

1. Preheat the oven to 450°F. In large bowl, toss onions, garlic cloves, and squash with oil, red pepper flakes, salt, and pepper. Spread out in an even layer on a baking sheet and roast for 20-30 minutes or until the squash is tender and onions are browned, stirring halfway through.
2. Allow the vegetables to cool slightly and then puree the mixture in a food processor until smooth.

FOR THE CHEESE LAYER:

1. Meanwhile, mix together the goat cheese, ricotta cheese, defrosted spinach, parmesan cheese, pecorino cheese, and chopped fresh sage. Grate in a little nutmeg and season to taste with salt and pepper.

TO ASSEMBLE:

1. Reduce oven temperature to 375°F.

2. Butter a 9 x 13-in baking dish and pour a thin layer of marinara sauce on the bottom.
3. Layer the ingredients in the following order: noodles, squash puree, ricotta cheese mixture, a drizzle of marinara, grated cheeses, and finally noodles.
4. Repeat the layering until the ingredients are used up, ending with a layer of lasagna noodles. Spread a thin layer of marinara sauce on the final layer of noodles. Add the last of the grated cheeses over the top and place whole sage leaves on top of the cheese.
5. Cover the baking dish with aluminum foil, place on a baking sheet, and bake for 30 minutes. Uncover and bake for 15 minutes longer or until cheese is golden brown and bubbly. Let stand 10 minutes for easier serving.

Find it online: <https://yestoyolks.com/2013/11/10/butternut-squash-sage-goat-cheese-lasagna/>

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