

# ROASTED BUTTERNUT SQUASH LASAGNA

## INGREDIENTS

- 1 Squash (butternut) (large - about 4 lb) (cut into 1/2 inch pieces)
- 2 T Olive oil (extra-virgin)
- Kosher salt & black pepper (divided)
- Parchment paper **OR** non-stick cooking spray
- 2 t Thyme (dried)
- 2 t Garlic (dried)
- 1/4 C Water
- 5 3/4 C Milk (low fat) (divided) **OR** soy milk **OR** almond milk **OR** coconut milk
- 7 T Butter (unsalted)
- 7 T Flour **OR** gluten-free flour of your choice
- 12 Lasagna pasta (no-boil)
- 3/4 lb Mozzarella (low-fat) (grated) **OR** Vegan mozzarella (shreds)



## DIRECTIONS

- 1 Pre-heat oven to 425 F & line 2 baking sheets with parchment paper **OR** non-stick cooking spray
- 2 Toss butternut squash with olive oil, salt & pepper (to taste)
- 3 Place the squash on the baking sheets & roast, rotate the trays after 20 minutes
- 4 Cook 20 minutes **OR** until tender & allow to cool (10 minutes)
- 5 Puree squash in the processor with thyme, garlic, water, 3/4 C milk
- 6 Melt butter over medium heat in a medium sized sauce pan & then whisk in flour
- 7 Whisk constantly until tan (about 5 minutes) & then slowly mix in remaining 5 C of milk 1/4 C at a time whisking until thickened & then adding the next 1/4 C, etc.
- 8 When the sauce is hasthickened (about 10 minutes), season with 2 t salt & 1/2 t pepper
- 9 Spray a 9 x 13 pyrex dish with non-stick cooking spspray & spread about 1/2 C of the white sauce across the bottom of the dish
- 10 Top with 3 lasagna noodles & cover with 1 C squash & cover with 1 C of the white sauce & repeat this process 3 more times
- 11 Add the cheese & cover with foil & bake (50 minutes)
- 12 Increase heat to 475 F without the foil & bake until cheese is golden (5-10 minutes)
- 13 Let Lasagna stand for 15 minutes before serving

## NOTES

Serves 8 - 10

