

Butternut Squash Lasagna

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3-5 tablespoons olive oil, divided
1 (1 1/2- to 2-pound) butternut squash, peeled, seeded and cut into 1-inch cubes
1 large onion, diced
Salt and freshly ground black pepper
1/2 cup water
1 lb. Italian sausage
1/4 cup butter
1/3 cup all-purpose flour
4 cups whole milk
Pinch of nutmeg
12 no-boil lasagna noodles
2 1/2 cups shredded mozzarella cheese
1/3 cup Parmesan cheese, grated

Heat a tablespoon of oil in a heavy, large skillet over medium heat. Add the cubed squash and toss to coat. Sprinkle with salt and pepper. Pour the water into the skillet, cover, and simmer over medium heat until the squash is tender, about 20 minutes. Transfer the squash to a mixing bowl or food processor and mash. Season the squash purée to taste with more salt and pepper; set aside.

Heat 3-4 tablespoons oil in a skillet over medium heat and add the onion. Cook, stirring often, until the onions slowly turn brown and caramelized, adding additional oil if necessary, about 30-40 minutes. Stir into the squash.

Cook the Italian sausage in a skillet over medium heat, breaking it up and crumbling it with a spatula until cooked through. Drain and set aside.

Melt the butter in a medium-size saucepan over medium heat. Add flour and whisk for 1 minute. Gradually whisk in the milk. Bring to a low boil over medium-high heat. Reduce the heat to medium and simmer until the sauce thickens slightly, whisking often, about 5 minutes. Add the nutmeg. Season the sauce with salt and pepper to taste.

Preheat the oven to 375F. Lightly butter a 13x9 glass baking dish. Spread 3/4 cup of the sauce over the prepared baking dish. Cover the bottom of pan with one layer of lasagna noodles. Spread half of the squash purée over the noodle, then half of the sausage. Sprinkle with 1/2 cup

of mozzarella cheese. Drizzle 1/2 cup of sauce over the cheese. Repeat layering once more, finishing with a layer of noodles covered only by white sauce.

Tightly cover the baking dish with foil and bake for 40 minutes. Remove cover, sprinkle the remaining mozzarella and Parmesan cheeses over the lasagna and continue baking until the sauce bubbles and the top is golden, about 15 minutes longer. Let the lasagna stand for 15 minutes before serving. Serves 8.