

# ACORN SQUASH LASAGNA

4 cups squash puree (bake 2 whole acorn squash at 400 degrees on a rimmed baking sheet until tender when pierced with a knife; when cool enough to handle, halve each squash, scoop out seeds and process squash flesh in food processor until smooth)

1 ½ tsp chopped sage (or ~½ tsp dried rubbed sage)

1 15 oz container ricotta cheese

1 cup grated Parmesan cheese

8 lasagna noodles

Preheat oven to 400 degrees. Brush square baking dish with olive oil and set aside. In medium bowl, mix squash puree with sage and season with salt and pepper. In another bowl, mix ricotta cheese and ½ cup Parmesan cheese. Season to taste with salt and pepper and set aside.

Lay 2 noodles in bottom of prepared dish. Spread with half of squash mixture. Layer with 2 more noodles, and spread with half the ricotta mixture. Repeat layering with remaining noodles and mixtures. Sprinkle top (ricotta mixture) with remaining ½ cup Parmesan.

Cover baking dish with foil; place on rimmed baking sheet. Bake until lasagna is heated through, about 45 minutes; remove foil and continue baking until golden on top, 20 to 25 minutes more.

Total time: 2 hour 30 min

Serves 8

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