



## BUTTERNUT LASAGNA

### **For the lasagna:**

1 butternut squash, peeled, seeded cubed and roasted  
1 package of no-boil lasagna noodles  
1 cup shredded mozzarella  
1/3 cup blue cheese crumbles  
¼ cup chopped hazelnuts  
½ sprig rosemary, finely chopped

### **For the béchamel:**

4 cups milk  
3 sprigs fresh rosemary  
5 Tbsp butter  
¼ cup all purpose flour

- In a heavy medium saucepan, bring milk and rosemary to boil.
- Reduce heat and simmer 7-8 minutes.
- Remove from heat and strain milk to remove rosemary. Set milk aside.
- Preheat your oven to 375. In the same saucepan, melt butter. Add flour and stir until dissolved
- Let simmer 2-3 minutes. Whisk in milk a little bit at a time until well-blended. Over medium heat, bring to a near-boil, whisking occasionally. It will thicken as it cooks, and is ready once it reaches a near-boil.
- In an 8-inch square baking dish spread a layer of béchamel, some butternut squash, a sprinkle of blue cheese and hazelnuts. Repeat.
- On the top layer of lasagna, spread the béchamel to coat the pasta. Sprinkle with the minced rosemary.
- The extra béchamel sauce is for leftovers – when reheated the lasagna can get a little dry.
- Wrap the dish in aluminum foil and bake for 20minutes. Remove the foil and cover with mozzarella cheese. Return to the oven for about 15 minutes, or until the cheese bubbles and turns golden.