

BUTTERNUT SQUASH AND KALE LASAGNA

Okay one of my favorite things to have on my birthday, is lasagna and I have found one that uses some of my

favorite ingredients: **kale and butternut squash**. If you want to make it non-dairy (vegan) you can replace the Ricotta for Tofutti and the mozzarella cheese for Daiya (a vegan version).



INGREDIENTS

- 4 tbsp olive oil, divided
- 1 med. red onion, peeled and sliced
- 3 peeled garlic cloves (1 minced, 2 left whole)
- 2 cans (14 oz) crushed tomatoes
- 1 tsp dried oregano
- 1 tsp each of salt and black pepper
- 6 cups (about 2 lbs) butternut squash, peeled and cut into ½ in. cubes
- 1/2 tsp dried thyme
- 1 lb Lacinato Kale (often sold as dino kale)
- 9 whole wheat lasagna noodles (8 oz) can use gluten-free noodles instead
- 1 container (15oz) part skim-milk ricotta cheese
- 1/8 tsp ground nutmeg
- 2 cups of shredded mozzarella cheese, divided

METHOD

1. Preheat oven to 400 degrees. Heat 2 tbsp olive oil in 2-3 qt. pot over medium heat.



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2. Add onion and minced garlic; cook stirring occasionally, until onion is soft and translucent, 5 minutes.
3. Add tomatoes, oregano, and ½ tsp each salt & pepper.
4. Reduce heat and simmer until thick and flavors are combined, about 30 minutes. Set aside
5. While sauce is cooking, in a 12x15 inch baking pan, sprinkle squash with thyme, remaining olive oil, and salt and pepper to taste. Add garlic cloves and toss squash mixture to coat with oil. Bake until soft, 10-15 minutes.
6. Meanwhile bring 3 qts salted water to boil in a large pot.
7. Reduce oven temp to 350. Transfer squash and garlic to a food processor and puree until smooth.
8. Tear kale leaves from center ribs and discard ribs. Boil leaves until soft, 5-8 minutes. Drain and let cool. Squeeze out as much water as possible and chop finely.
9. In the same pot, bring another 3 qts salted water to boil. Add noodles and cook until tender to the bite, about 10 mins. Drain, rinse with cold water.
10. In a bowl, mix ricotta, nutmeg, 1 cup of mozzarella, and remaining ½ tsp each of salt & pepper.
11. Coat the bottom of 9x13 inch pan with 1/3 tomato sauce (about 1 ½ cups).
12. Lay 3 noodles in a single layer over sauce. Top noodles with squash, spreading evenly.
13. Sprinkle 1/2 kale evenly over squash. Arrange 3 more noodles on kale and top with ricotta, spreading evenly.
14. Top with remaining kale and noodles.
15. Cover noodles with remaining tomato sauce and sprinkle with remaining 1 cup mozzarella.
16. Bake lasagna until juices are bubbling and cheese melted, about 30 minutes. Let stand 10 minutes before slicing.