

Squash and Leek Lasagna

If lasagna is just a layered noodle casserole, there's no reason to stand on ceremony. Here's a vegetarian version with butternut squash, leeks, pine nuts and Parmigiano-Reggiano cheese... ENJOY!

INGREDIENTS

10 oz. lasagna noodles
2 T unsalted butter
4 large or 5 medium leeks, thinly slices
1/2 C all-purpose flour
4 C milk
1t dried thyme
1t salt
3/4 t freshly grated nutmeg
1/2 t freshly ground pepper
1 2-lb butternut squash (peeled, halved, seeded and grated)
6 oz. Parmigiano-Reggiano, grated
1/4 C pine nuts

DIRECTIONS

- Preheat oven to 350 degrees.
- Bring large pot of water to a boil. Cook noodles until not quite al dente. Drain, return noodles to the pot and cover with cool water
- Melt butter in a Dutch oven over medium heat. Add leek; cook, stirring often, until softened. Sprinkle flour over leeks; stir well and cook for 2 minutes. Slowly add milk, whisking constantly, until thick and bubbling. Add thyme, salt, nutmeg and pepper. Remove from heat.
- Assemble lasagna in a prepared baking dish by layering 1/3 of the noodles, 1/3 of the sauce, 1/2 of the quash, 1/3 of the cheese; then, half of the remaining noodles, half the remaining sauce, all the pine nuts, all the remaining squash, 1/2 of the remaining cheese; then, all remaining noodles and cheese. Cover with parchment paper then fool.
- Bake for 50 minutes. Uncover and bake until bubbly and lightly browned. Let stand 10 minutes before serving.