

Butternut Squash Lasagne Alfredo

by Carole Carter

From My Carolina Home

Sometimes, it is good to have a meal that is lighter and vegetarian based. This makes a large 13x9 pan, cut the portions in half for an 8x8 size. Start with a butternut squash that weighs 2-1/2 to 3 pounds. The exact measurement is not critical, a little more or less is fine.

- 3 cups roasted butternut squash, mashed
- 2 tablespoons dried basil
- 9-10 lasagna noodles
- water for boiling noodles
- 1/2 teaspoon salt
- 1/2 cup diced onion
- 1/2 tablespoon olive oil
- 1 tablespoon chopped garlic (about 3 cloves)
- 1 22-ounce jar Alfredo pasta sauce
- 1/2 - 1 cup ricotta (to taste)
- 1-1/2 cups Mozzarella cheese shredded
- 1/2 cup Parmesan cheese shredded



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Preheat oven to 350°F.

To roast the squash, cut in half longways, and roast cut side down for one hour in a 350° oven. Turn it cut side up to cool. Scrape out the pulp and mash. This can be done ahead, refrigerate the squash for one or two days until you are ready to make the lasagne.

Start a pan full of water to boil, add salt, and cook the lasagna noodles according to package directions.

Saute the onions in the olive oil until translucent, add garlic and saute one minute more. Add to the mashed squash and mix well. Set aside.

Drain noodles but don't rinse. Layer 3-4 noodles in an 13x9-inch dish, and top with half the squash, half the basil, and half the ricotta. Cover with 1/3 of the Alfredo sauce. Add a second layer of 3 noodles, the rest of the squash, basil and ricotta, and 1/3 of the sauce. Top with the last layer of noodles, the rest of the Alfredo sauce, and then sprinkle with mozzarella and Parmesan cheeses. If you like, you can freeze the casserole at this point. When ready to bake, thaw on the counter for 2-3 hours, then bake.

Bake until bubbly and lightly browned, 30-40 minutes. Let stand 5 minutes, and serve.