



Butternut Squash Lasagna

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Entrees

INGREDIENTS

- 1 pound ground beef and or Italian sausage
- 3 T. olive oil
- 1 large onion, chopped
- 3 garlic cloves, minced
- 2 (28-ounce) can crushed tomatoes
- 1/2 C. fresh basil
- 1 T. Oregano
- 1 t. thyme
- 2 butternut squash
- 2 C. Ricotta cheese
- 2 C. Cottage cheese
- 1 t. lemon zest
- 3 T. fresh parsley
- 1 t. salt
- 1/2 cup grated Parmesan cheese
- 2 eggs
- 4 cups shredded mozzarella cheese

DIRECTIONS

- Heat a large, deep nonstick skillet over high heat. Add the meat, season with 1/2 teaspoon of the salt, and cook, using a wooden spoon to break the meat into small pieces as it browns, 4 to 5 minutes. When cooked set aside.
- Put the skillet over medium heat. Add the olive oil and onion and cook, stirring, until soft, 3 to 4 minutes. Add the garlic and cook 1 minute. Add the tomatoes, oregano, thyme. Salt and black pepper to taste. Reduce the heat to simmer, stirring occasionally, 25 minutes. Add fresh basil at end.
- Meanwhile, slice the Butternut Squash lengthwise into 1/8-inch-thick slices. Lightly oil and season with salt and pepper.
- bake the butternut squash in the oven at 400 for about 15 minutes until slightly cooked.
- Set oven to 375.
- In a medium bowl, combine the ricotta cheese ,cottage cheese, lemon zest, parsley, Parmesan, and egg in bowl mix well.
- In a 9 × 13 × 2 1/2- inch baking dish. Start with the meat sauce then squash over the sauce. Spread 1/2 cup of the ricotta mixture over the squash and sprinkle with 1 cup of the mozzarella. Make another layer of squash, top with 1 1/2 cups meat sauce, 1/2 cup