

# PUMPKIN LASAGNA

Total Time: 1 hr 50 min

Prep: 30 min

Inactive: 20 min

Cook: 1 hr

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Yield:

6 to 8 servings

Level:

Easy

## Ingredients

- Kosher salt
- 1 head escarole, coarsely chopped(you could use fresh spinach and skip the cooking step)
- 1 head garlic, cloves separated but not peeled\* (see note to roast whole below)
- 6 tablespoons butter
- 10 to 12 fresh sage leaves, torn
- 1 pound butternut squash, peeled and cut into bite-size pieces
- Freshly ground pepper
- 1 1/2 cups chicken stock
- 3 tablespoons all-purpose flour
- 3 cups milk
- Freshly grated nutmeg
- Two 15-ounce cans pure pumpkin puree
- 3 eggs
- 2 cups fresh ricotta
- 2 cups freshly grated parmesan cheese
- 1 box no-boil flat lasagna
- 12 ounces fontina cheese, shredded

Preheat the oven to 375 degrees F.

Bring a few inches water to a boil in a large pot and add salt. Cook the escarole for 5 minutes, then drain.

Cover the garlic cloves with water in a saucepan and simmer for 20 minutes, drain and let cool.

\*Instead of boiling the garlic I roasted it, Just slice off the top of the whole bulb a little bit, drizzle with olive oil, wrap in double foil and bake 450 for about 45 minutes and then proceed ) Squish the garlic pulp from the jackets into a bowl and mash with a fork.

Meanwhile, melt 3 tablespoons butter in a medium saucepan over medium heat. Add the sage and stir. Add the squash, stir and season with salt and pepper. Add the chicken stock and cook, stirring occasionally, for 15 minutes. All the stock should be absorbed and the squash should be lightly browned and tender. Remove from the heat.

Melt the remaining 3 tablespoons butter in another medium saucepan over medium heat. Add the flour and whisk for 1 minute. Whisk in the milk and mashed garlic and season with salt, pepper and a little nutmeg. Cook until slightly thickened (the sauce should just coat the back of the spoon evenly without breaking up on the spoon's surface).

Whisk together the pumpkin puree, 2 eggs and some salt and pepper in a small bowl.

In another bowl, whisk together the ricotta, half the parmesan and the remaining egg.

Preheat the oven to 375 degrees F. Soak the lasagna sheets in water for 5 minutes.

Pour about half the garlic sauce into the bottom of a 9 by 11-inch baking dish. Add a layer of lasagna sheets and then half the pumpkin mixture. Make another layer of lasagna sheets and spread with all of the ricotta mixture, followed by the squash and then escarole/spinach. Top with half the fontina, another layer of lasagna sheets, the remaining pumpkin and another layer of lasagna sheets. Finish with the remaining garlic sauce and sprinkle with the remaining parmesan and fontina.

Bake the lasagna, covered, for 45 minutes. Raise the oven temperature to 400 degrees F and continue to bake, uncovered, for 15 minutes more. Let it rest for 5 minutes, then cut and serve.