
Sweet Potato, Carmelized Onion & Butternut Squash Lasagne

This new spin on a classic takes advantage of fall and winter bounty! 8 servings

From **The gardeners' community cookbook** By Victoria Wise



1 lb. lasagna noodles

Extra olive oil for coating the pasta, brushing the potatoes & greasing the dish

2 medium sweet potatoes, peeled and sliced in to 1/4" thick rounds (1 ½ lbs)

Note: To make the dish in a more savory direction, you can substitute other potatoes, such as russets or Yukon Golds, roasted in the same way.

2 T. butter

2 T. olive oil

3 medium Spanish or other sweet onions, sliced into ¼" thick rings

1 tsp. sugar

1 large egg, lightly beaten

3 T. chopped fresh basil leaves or 2 tsp. dried basil

1 T. chopped fresh oregano or 1 tsp. dried basil

2 cloves garlic, minced

1 tsp. salt

3 C. ricotta cheese

½ C. mixed grated Parmesan and Romano cheeses

½ lb butternut squash, cooked and mashed

1 lb. mozzarella cheese, preferably fresh, thinly sliced

Freshly ground black pepper

Butternut squash lasagne, continued

Cook the pasta until al dente, drain and coat with enough olive oil to keep the noodles from sticking. Set aside.

Preheat the oven to 475 F.

Spread the sweet potatoes in one layer on a baking sheet. Drizzle a little oil (about ¼ tsp.) over the potatoes and turn to coat both sides. Bake for 15 minutes, until cooked and lightly golden. Remove and set aside. Reduce the oven heat to 375 F.

Melt the butter along with the 2 T. oil in a large skillet. Stir in the onions and sugar and sauté over medium heat for 20 minutes, until soft and beginning to turn golden. Set aside.

Place the egg, basil, oregano, garlic, and salt in a large bowl and whisk together. Add the ricotta and grated cheeses and whisk to smooth. Add the squash and mix to blend well. Set aside.

To assemble the lasagna, lightly oil a 13 x 9" deep baking pan. Line the bottom with a layer of noodles. Spread some of the cheese and squash mixture over the noodles. Add a layer of sweet potatoes, then a layer of the onions. Top with a layer of the mozzarella and sprinkle with black pepper to taste. Continue until all the ingredients are used and the top is a layer of onions lightly covered with mozzarella.

Bake for 1 ½ hours, or until bubbly and golden across the top. Remove and cool for 5 minutes. Cut in to squares and serve.

