

## Butternut Squash Lasagne

<http://userealbutter.com/2015/11/11/butternut-squash-lasagne-recipe/>  
*modified slightly from [Fine Cooking](#)*

### roasted butternut squash and garlic

1 large (3 lbs.) butternut squash, halved lengthwise and seeded  
1 head garlic, unpeeled  
2 sprigs fresh thyme  
2 tsps olive oil  
1/2 tsp kosher salt  
ground black pepper

### caramelized onions

2 tbsps olive oil  
2 tbsps unsalted butter  
pinch kosher salt  
2 onions, peeled and cut into 1/2-inch slices

### goat cheese bechamel sauce

4 tbsps unsalted butter  
2 sprigs fresh sage  
1/4 cup all-purpose flour  
3 cups whole milk  
4 oz. herbed goat cheese  
1/2 cup grated Pecorino-Romano cheese  
1/4 tsp freshly grated nutmeg  
1 tsp kosher salt  
1 tsp ground black pepper

### bread crumb topping

1/4 cup panko crumbs (or coarse dry breadcrumbs)  
2 tsps fresh thyme leaves, chopped  
1 tsp fresh sage leaves, chopped  
1/2 tsp kosher salt  
1/2 tsp freshly ground black pepper  
1 tbsp butter, melted

1 to 1 1/2 lbs. of lasagne pasta (either no boil, boiled, or fresh)  
1/2 cup grated Pecorino-Romano cheese

**Caramelize the onions:** Heat the olive oil and butter in a large skillet or sauté pan over medium high heat. Add the onions and sauté until translucent. Reduce the heat to medium and stir every few minutes until the onions begin to brown (but not burn). When the onions begin to burn a little, reduce the heat again and stir occasionally to prevent burning. Keep doing this until the onions are a deep rich brown color (about 40 minutes, but at my elevation it takes 90 minutes). If the onions are getting too dried out and the heat is already quite low, you can add a little water to prevent burning (it cooks off, but helps the onions caramelize without scorching on the pan). Remove from pan and let cool.

**Roast the butternut squash and garlic:** Preheat oven to 425°F. Place the squash halves, cut-side up on a foil-lined heavy rimmed baking sheet. Break the head of garlic in half (or just divvy the cloves in half) while keeping the skins on the cloves. Place half of the cloves and a sprig of fresh thyme in each butternut squash cavity. Drizzle each cavity with 1 teaspoon olive oil, 1/4 tsp salt, and a grind of black pepper. Roast for 45 minutes to an hour. Remove from oven and let cool. Discard the thyme. Peel the garlic cloves and peel the skin away from the butternut squash. Mash the garlic cloves, butternut squash, and half of the caramelized onions (about 1/4 cup) together.

**Make the bechamel sauce:** Melt 4 tablespoons of butter in a medium sauce pan over medium heat. Drop the sage sprigs into the butter and cook until fragrant (about 2-3 minutes). Remove the sage from the butter (reserve them – they make great garnishes for the lasagne). Whisk the flour into the butter until the mixture becomes smooth and golden in color (about 2 minutes). Gradually pour the milk into the roux while whisking to incorporate. If you add the milk all at once, the roux clumps up and is much harder to mix. Cook the sauce for about 15 minutes, whisking occasionally until it has thickened. Stir in the goat cheese, Pecorino-Romano, nutmeg, salt, and black pepper. Add the rest of the caramelized onions (about 1/4 cup) to the sauce. Adjust seasoning to taste. Reserve 1 1/2 cups of the bechamel sauce and stir the rest into the mashed butternut squash.

**Prepare the buttery herbed bread crumbs:** Mix the panko or breadcrumbs, chopped thyme, chopped sage, salt and pepper in a small bowl. Pour the melted butter over the bread crumb mixture and toss to coat.

**Assemble and bake the lasagne:** Preheat the oven to 350°F. Spread 1/2 cup of the bechamel sauce into a 9x13-inch baking dish. Arrange slightly overlapping noodles over the sauce. Spread a quarter or a fifth (depending on how many layers of noodles you want) of the butternut squash mixture over the noodles. Layer more lasagne noodles over the butternut squash. Repeat until you have 5 or 6 layers of lasagne noodles, ending with a noodle layer. Spread the remaining 1 cup of bechamel sauce over the noodles. Sprinkle the herbed bread crumbs over the sauce, then sprinkle the cheese over the whole ensemble. Cover the dish with foil and bake for 40 minutes. Remove the foil and bake another 15-20 minutes until the top is browned and bubbly. Let cool for 10 minutes before serving. Serves 6-8.