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## Butternut Squash, Caramelized Onion, and Spinach Lasagna

This **vegetarian** pasta dish is sure to please every palate at your dinner table.

Cooking Light NOVEMBER 2011

Yield: Serves 8 (serving size: 1 piece)

Hands-on: 1 Hour, 15 Minutes

Total: 2 Hours



### Ingredients

6 cups (1/2-inch) cubed peeled butternut squash	2 (9-ounce) packages fresh spinach
2 tablespoons extra-virgin olive oil, divided	5 cups 1% low-fat milk, divided
2 tablespoons chopped fresh sage	1 bay leaf
12 garlic cloves, unpeeled (about 1 head)	1 thyme sprig
1 teaspoon kosher salt, divided	5 tablespoons all-purpose flour
1/2 teaspoon black pepper	1 1/2 cups (6 ounces) shredded fontina cheese, divided
Cooking spray	3/8 teaspoon ground red pepper
1 large onion, vertically sliced	1/4 teaspoon grated whole nutmeg
2 tablespoons water	9 no-boil lasagna noodles

### Preparation

1. Preheat oven to 425°.
2. Combine squash, 1 tablespoon oil, sage, garlic, 1/2 teaspoon salt, and black pepper in a large bowl; toss to coat. Arrange squash mixture on a baking sheet coated with cooking spray. Bake at 425° for 30 minutes or until squash is tender. Cool slightly; peel garlic. Place squash and garlic in a bowl; partially mash with a fork.
3. Heat remaining 1 tablespoon oil in a large Dutch oven over medium-high heat. Add onion, and sauté for 4 minutes. Reduce heat to medium-low; continue cooking for 20 minutes or until golden brown, stirring frequently. Place onion in a bowl.
4. Add 2 tablespoons water and spinach to Dutch oven; increase heat to high. Cover and cook 2 minutes or until spinach wilts. Drain in a colander; cool. Squeeze excess liquid from spinach. Add spinach to onions.
5. Heat 4 1/2 cups milk, bay leaf, and thyme in a medium saucepan over medium-high heat. Bring to a boil; remove from heat. Let stand for 10 minutes. Discard bay leaf and thyme. Return pan to medium heat. Combine remaining 1/2 cup milk and flour in a small bowl. Add to pan, stirring with a whisk until blended. Bring to a boil; reduce heat, and simmer for 5 minutes or until thickened, stirring constantly. Remove from heat; stir in remaining 1/2 teaspoon salt, 1 1/4 cups cheese, red pepper, and nutmeg.
6. Spread 1/2 cup milk mixture in bottom of a 13 x 9-inch glass or ceramic baking dish coated with cooking spray. Arrange 3 noodles over milk mixture; top with half of squash mixture, half of spinach mixture, and 3/4 cup milk mixture. Repeat layers, ending with noodles. Spread remaining milk mixture over noodles. Bake at 425° for 30 minutes, and remove from oven. Sprinkle with remaining 1/4 cup cheese.
7. Preheat broiler.
8. Broil 2 minutes or until cheese is melted and lightly browned. Let stand 10 minutes before serving.

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