

# DINNERLY



## Fall Vibes! Autumn Squash Lasagna with Fontina & Sage

 2h  2 Servings

This is the Ashley Graham of lasagnas. She's luscious, captivating, and wearing the hottest fall trends—chic butternut squash, silky pumpkin purée and mascarpone, and timeless sage. We've got you covered! (2-p serves 4; 4-p serves 8)

## WHAT WE SEND

- ½ lb butternut squash
- ¼ oz fresh sage
- 8.8 oz lasagna sheets <sup>1,3</sup>
- 2 (¾ oz) Parmesan <sup>2</sup>
- 15 oz can pumpkin purée
- 3 oz mascarpone <sup>2</sup>
- 12 oz evaporated milk <sup>2</sup>
- 4 (2 oz) shredded fontina <sup>2</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 4 Tbsp unsalted butter <sup>2</sup>
- 1 large egg <sup>1</sup>
- all-purpose flour <sup>3</sup>

## TOOLS

- parchment paper
- rimmed baking sheet
- large saucepan
- medium (7x10-inch or 8x8-inch) baking dish
- nonstick cooking spray
- aluminium foil

## COOKING TIP

Be sure to read the entire recipe before you start cooking. You'll be glad you did!

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 780kcal, Fat 49g, Carbs 56g, Protein 34g



### 1. Roast squash

Preheat oven to 450°F with a rack in the center. Cut **squash** into ½-inch pieces. Pick **sage leaves**; finely chop. Cut **pasta** into 6 sheets. Grate **Parmesan**, if needed.

On a parchment-lined rimmed baking sheet, drizzle **squash** with **oil**; season with **salt** and **pepper**. Bake on center rack until browned and tender, 25–30 minutes. Cool to room temperature; toss with **sage**.



### 4. Assemble lasagna

Season **white sauce** to taste with **salt** and **pepper**.

Grease a medium (7x10 or 8x8-inch) baking dish with nonstick cooking spray. Spread ¼ cup **white sauce** on bottom of prepared dish. Lay 1 **lasagna noodle** on top (if using 8x8 inch dish, cut and rearrange pasta as necessary). Top with **about ½ cup each of pumpkin filling, roasted squash, and white sauce**.



### 2. Mix pumpkin filling

Lower oven temperature to 400°F. Meanwhile, in a large saucepan, cook 2 **tablespoons butter** over medium heat, swirling frequently, until dark golden brown, 2–3 minutes. Transfer to a bowl; reserve saucepan.

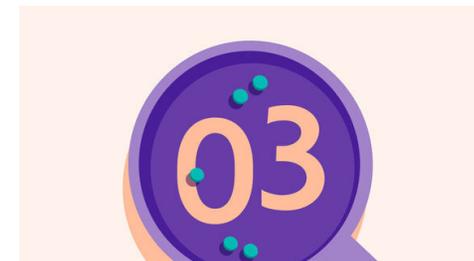
In a medium bowl, whisk together **pumpkin purée, brown butter, mascarpone, half of the Parmesan**, and 1 **large egg**; season to taste with **salt** and **pepper**.



### 5. Bake lasagna & serve

Continue layering ingredients until finished, ending with a **layer of white sauce** on top. Sprinkle with **remaining fontina and Parmesan**. Cover dish with foil; place on a rimmed baking sheet. Bake for 20 minutes then remove foil and bake until sauce is bubbling and cheese is browned, another 20 minutes.

Rest **lasagna** for at least 15 minutes before serving. Enjoy!



### 3. Make white sauce

In same saucepan, melt an additional 2 **tablespoons butter** over medium heat. Add 2 **tablespoons flour** and cook, whisking frequently, until pale golden brown, 1–2 minutes. Gradually whisk in 1 **cup each evaporated milk and water**. Bring to a simmer and cook, whisking frequently, until lightly thickened. Remove from heat; whisk in 3 **fontina packets** and **half of the remaining Parmesan**.



### 6. Boost your veggies!

This lasagna is rich and hearty, just as it should be! To lighten things up and boost your veggie intake, pair with a side salad or your favorite roasted vegetable.