

MARLEY SPOON



Peak Season! Autumn Squash Lasagna

with Apple, Sage & Fontina



2h



2 Servings

Did you hear? This beautiful lasagna is the talk of the town. Butternut squash and apples tossed in sage nestle between delicate lasagna sheets. The roasted vegetables layer with a silky filling of pumpkin, mascarpone, brown butter, and a touch of maple syrup. A decadent white sauce of evaporated milk, fontina, and Parmesan binds it all together as this sweet and savory lasagna bakes to perfection. (2-p serves 4; 4-p serves 8)

What we send

- ½ lb butternut squash
- 1 apple
- ¼ oz fresh sage
- 8.8 oz lasagna sheets ^{1,3}
- 15 oz can pumpkin purée
- 3 oz mascarpone ²
- 2 (¾ oz) Parmesan ²
- 1 oz maple syrup
- 12 oz evaporated milk ²
- 4 (2 oz) shredded fontina ²

What you need

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

Tools

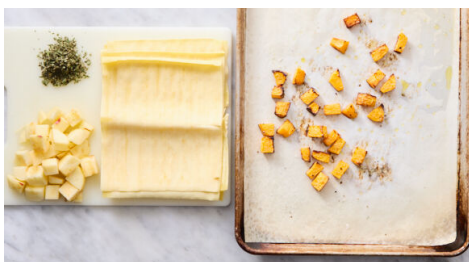
- vegetable peeler
- parchment paper
- rimmed baking sheet
- large saucepan
- medium (7x10-inch or 8x8-inch) baking dish
- nonstick cooking spray
- aluminium foil

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 810kcal, Fat 49g, Carbs 63g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Cut **squash** into ½-inch pieces. Peel and core **apple**; cut into ½-inch pieces. Pick **sage leaves** and finely chop. Cut **pasta** into 6 sheets.

On a parchment-lined rimmed baking sheet, lightly coat **squash** with **oil**; season with **salt** and **pepper**. Bake on center rack until just starting to brown, 15-20 minutes.



2. Roast squash & apples

Add **apples** to baking sheet with **squash**. Lightly drizzle with **oil**; season with **salt** and **pepper**. Carefully toss to coat. Continue baking until squash and apples are tender and browned in spots, 10 minutes more. Set aside to cool to room temperature then toss with **sage**.

Lower oven temperature to 400°F.



3. Mix pumpkin filling

Meanwhile, in a large saucepan, cook **2 tablespoons butter** over medium heat, swirling frequently, until dark golden brown, 2-3 minutes. Transfer to a medium bowl; reserve saucepan.

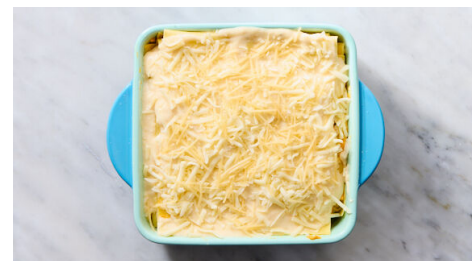
To bowl with **brown butter**, whisk in **pumpkin purée**, **mascarpone**, **half of the Parmesan**, **1 tablespoon maple syrup**, and **1 large egg**, until smooth; season with **salt** and **pepper**.



4. Make white sauce

In same saucepan, melt an **additional 2 tablespoons butter** over medium. Add **2 tablespoons flour** and cook, whisking frequently, until pale golden brown, 1-2 minutes. Gradually whisk in **1 cup each of evaporated milk and water**. Bring to a simmer and cook, whisking frequently, until lightly thickened.

Remove from heat; whisk in **3 packets fontina** and **half of the remaining Parmesan**.



5. Assemble lasagna

Season **white sauce** to taste with **salt** and **pepper**. Grease a medium (7x10-inch or 8x8-inch) baking dish with nonstick 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 ⅓ cup each of pumpkin filling, roasted vegetables, and white sauce**.



6. 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!