



Three Cheese Lasagna

with Butternut Squash & Spinach



30-40min



2 Servings

This lasagna is packed with the hearty flavors of fall, thanks to roasted butternut squash and shallots scented with earthy rosemary. The vegetables are layered between fresh pasta sheets, and a trio of Italian cheeses—fresh ricotta, creamy mascarpone, and nutty Parmesan—takes the whole thing straight over the top.

What we send

- ½ lb lasagna sheets (use 3 sheets) ^{1,3}
- ½ lb butternut squash
- 1 shallot
- ¼ oz fresh rosemary
- ¾ oz piece Parmesan ⁷
- 3 oz baby spinach
- 1 container ricotta ⁷
- 3 oz mascarpone cheese ⁷

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

Tools

- rimmed baking sheet
- box grater or microplane
- medium skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760kcal, Fat 48g, Carbs 60g, Protein 24g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Cut **3 of the lasagna sheets** in half lengthwise, then in half crosswise to make **12 pasta squares**. Cut **squash** into ¼-inch slices. Peel and thickly slice **shallot**. Pick **rosemary needles** from half of the stems (save rest for own use), discarding stems.



4. Make sauce

Meanwhile, heat **1 tablespoon oil** in same skillet over medium. Add **1 tablespoon flour** and cook, whisking for 1 minute. Whisk in **1 cup water** and cook, whisking, until smooth and slightly thickened, 1 minute. Remove from heat, then whisk in **mascarpone, ⅔ of the Parmesan, ½ teaspoon salt, and several grinds of pepper**. Transfer sauce to a bowl.



2. Roast squash & shallot

Arrange **squash, shallots**, and **¾ of the rosemary needles** on a rimmed baking sheet, and toss with **1 tablespoon oil** and **a generous pinch each salt and pepper**. Roast on center oven rack until squash is tender and lightly browned on the bottom, about 15 minutes.



5. Assemble lasagna

Spread **¼ cup of the sauce** in a medium baking dish (or return to skillet); top with **4 pasta squares**, covering just the bottom and ½ inch up the sides. Top pasta with **half of the ricotta filling, ⅓ of the squash**, and **¼ cup sauce**. Repeat with 4 more pasta squares, remaining ricotta filling another ⅓ of the squash, and ¼ cup sauce. Top with last 4 pasta squares and remaining squash.



3. Make filling

Meanwhile, finely grate **Parmesan**. Heat **1 teaspoon oil** in a medium skillet over high. Add **spinach** and cook, stirring, until wilted, about 1 minute. Transfer to a medium bowl and let cool slightly. Add **ricotta** and **½ teaspoon each salt and pepper**. Stir in **roasted shallots** and **crisp rosemary needles**.



6. Bake & serve

Pour **remaining sauce** over top and sprinkle with **remaining Parmesan and rosemary needles** on top. Bake on center oven rack until lasagna is tender and sauce is nearly absorbed, about 15 minutes. Remove from oven, cover, and let sit 5–10 minutes. Uncover, cut into wedges, and serve. Enjoy!