



Creamy Alfredo Butternut Squash Lasagna

with Rosemary & Spinach



1,5h



2 Servings

This lasagna is packed with the hearty flavors of fall, thanks to roasted butternut squash scented with earthy rosemary. Once roasted, our favorite autumnal squash (well, one of them) is layered between fresh pasta sheets, creamy Alfredo, melty fontina, and nutty Parmesan.

What we send

- 8.8 oz lasagna sheets ^{1,3}
- ½ lb butternut squash
- ¼ oz fresh rosemary
- 5 oz baby spinach
- 10 oz Alfredo sauce ²
- ¾ oz Parmesan ²
- 2 oz shredded fontina ²

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- 8x4-inch loaf pan
- nonstick cooking spray
- microplane or grater
- rimmed baking sheet

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 700kcal, Fat 41g, Carbs 61g, Protein 24g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Grease an 8x4-inch loaf pan with nonstick cooking spray.

Halve **lasagna sheets** crosswise, then cut 3 lasagna sheets into 4 squares each to yield 12 pasta squares (save rest for own use). Cut **squash** into ½-inch pieces. Pick **rosemary leaves** from half the stems (save rest for own use). Finely grate **Parmesan**, if necessary.



2. Roast squash

Arrange **squash** on a rimmed baking sheet and toss with **1 tablespoon oil**. Season with **salt** and **pepper**. Roast on upper rack until squash is just starting to brown on the bottom, about 10 minutes. Sprinkle with **rosemary** and toss to coat. Return to oven and roast until squash is tender and browned and rosemary is crisp, 5-10 minutes more.



3. Finish veggies

Scatter **spinach** over **squash** and **rosemary** and toss to wilt (if necessary, return to the oven for 30-60 seconds to fully wilt spinach). Divide **vegetables** into 5 equal portions.

Reduce oven temperature to 350°F.



4. Assemble lasagna

Spread a thin layer of **Alfredo sauce** (about 2 tablespoons) on bottom of prepared loaf pan. Place **two pasta squares** over sauce. Add **1 portion of the vegetable mixture** on top of sauce, then sprinkle over **1 tablespoon each Parmesan and fontina**. Spread another thin layer of sauce on top. Repeat with remaining layers, topping final pasta squares with **remaining sauce and cheese**.



5. Bake lasagna

Cover **lasagna** with foil and bake on upper rack for 25 minutes. Uncover and continue to bake until hot and cheese is bubbling, 20 minutes more. Switch oven to broil. Broil on upper rack until cheese is browned, about 3 minutes (watch closely, as broilers vary).



6. Serve

Let **lasagna** cool in the pan for 10 minutes before cutting. Enjoy!