

Butternut Squash Lasagna Roll Ups

makes 4

Filling

- 1 1/2 cups cooked butternut squash
- 1/2 cup ricotta cheese
- 2 Tablespoons egg beaters
- 1/4 cup of grated parmesan
- 2 1/2 Tablespoons grated asiago
- 1/2 small garlic clove grated on a microplane
- salt and pepper to taste
- 2 Tablespoons frozen chopped spinach (measure after thawed and well drained)
- 4 cooked lasagna noodles

SAUCE

- 1/4 cup of reserved squash pulp pureed
- 1 shallot finely diced
- 4 Tablespoons unsalted butter
- 1 small bunch of sage leaves
- 1/4 cup and 2 Tablespoons chicken stock
- 1/4 cup and 2 Tablespoons of cream
- 1/4 cup of grated parmesan
- salt and pepper to taste

FILLING

Mash 1 cup of the squash pulp into small chunks.
Add in ricotta, egg, cheeses, zest, garlic, salt and pepper, mix together well,
then fold in spinach until incorporated.

SAUCE

Melt butter in a saucepan. Add shallots and sage leaves and saute until slightly golden. Add in the broth, scraping any loose bits off the bottom of the pan. Whisk in 1/2 cup of the pureed squash, that was reserved, until nice and smooth.

Whisk in the cream and add the grated parmesan cheese. When combined, remove from heat.
Salt and pepper to taste. Set aside.

Spread sauce in a thin layer on bottom of shallow baking dish. Working with one noodle at a time, spread about 3 tablespoons of filling on each cooked lasagna noodle, then roll up and place them seam side down.

Spoon sauce on top of each lasagna roll up, plus grate a little parmesan cheese on top of each.
Bake uncovered in a 350 degree oven for 15 to 20 minutes, sauce will be set and top will be slightly golden.

There should be extra sauce for serving.
This whole recipe can easily be doubled.