

Butternut Squash Lasagne

- 3 Pounds Peeled & Seeded Butternut Squash
- 3 Tbsp. Migliore Butter Flavored EVOO
- 2 Tsp. Migliore Classic American Seasoning
- 1/4 cup Migliore Butter EVOO
- 6 cloves minced Garlic
- 1/4 cup flour
- 4 cups milk
- 1 Tbsp. fresh rosemary, sniped
- 9 No-Boil Lasagne
- 1 Pound grated Mozzarella Cheese
- 1 1/3 cup finely shredded Parmesan Cheese
- 1 cup whipping cream

Preheat oven to 425°. Lightly coat with olive oil a 15x10x1 large roasting pan. Place squash in prepared baking pan. Add oil and , toss gently to coat. Spread in an even layer. Roast, uncovered for 25 to 30 minutes or until squash is tender, stirring once. Reduce oven temperature to 375°. Meanwhile, for sauce, in a large saucepan, heat butter extra virgin olive over medium heat. Add garlic, cook and stir for 1 minute. Stir in flour and 2 teaspoon classic american seasoning. Gradually, stir in milk. Cook and stir until thickened and bubbly. Mash squash and stir in rosemary. Stir in squash and rosemary. Then add in white sauce.

Lightly grease with olive oil a 13x9x3 baking or roasting pan. To assemble, spread about 1 cup of the sauce in the prepared baking pan. Layer three of the noodles in pan. Spread with one-third of the remaining sauce. Sprinkle with 1/3 of the mozzarella cheese. Repeat layering noodles,sauce and mozzarella two more times. Pour whipping cream evenly over the layers in dish. Sprinkle with remaining Parmesan Cheese.

Cover dish with foil. Bake for 40 min, then uncover and bake about 10 minutes more or until edges are bubbly and top is lightly browned. Let stand for 10 minutes before serving.

Make-ahead tip: Prepare as directed, cover and chill in refrigerator for 2 -24 hours prior to baking or you may freeze the lasagna. If you freeze, thaw out lasagna in the refrigerator the night before baking.

To prepare lasagna for serving, bake your covered lasagna in a preheated oven 350° oven for 1 hour. Uncover and bake for 15 to 30 minutes more or until edges are bubbly and top is lightly browned.