

## **Squash Lasagna**

### **Squash Puree**

3 to 4 C roasted winter squash or pumpkin  
several sprigs of fresh herbs such as thyme, marjoram, and sage  
5 cloves of garlic, roughly chopped  
1/2 walnut pieces  
1/4 olive oil

Heat oven to 400 degrees

Cut squash into chunks and toss with olive oil, herbs, and garlic. Season with salt and pepper. Place on a baking tray and roast until tender, about 1 hour 15 minutes. Test the squash to make sure it's fork tender. Let cool. Remove herb sprigs and puree in a food processor with the walnuts. Season with salt and pepper.

### ***Lasagna***

2 T olive oil  
1 lb sweet Italian sausage (casings removed)  
1 medium onion, diced  
1/4 white wine  
2 cloves garlic chopped fine or use a garlic press  
3 T butter  
3 T all purpose flour  
3 C milk  
2 T maple syrup  
1 T red curry paste  
dash nutmeg  
1/4 C finely chopped sun dried tomatoes  
1 1/2 C shredded Gruyere cheese  
1/2 bread crumbs  
1 package no boil lasagna noodles

Heat a large sauté pan over medium heat and add oil. Brown sausage. Remove from pan with a slotted spoon and drain all but about 1 T of sausage grease. Cook onion over medium heat until soft, about 7 minutes. Add white wine and deglaze the pan with a whisk. Season with salt and pepper.

Melt butter in a medium saucepan. Add flour and whisk for about 1 minute. Whisk in the milk, breaking up any clumps. Bring to a simmer and whisk in syrup, nutmeg, and curry paste. Simmer until slightly thickened, about 3 minutes. Add to the squash puree.

Add sun-dried tomatoes to the puree and mix thoroughly. Spread about 1 C of the sauce on the bottom of a 13 x 9 baking dish. Place a layer of lasagna noodles and top with about a C of the sausage, a C of sauce, and about 1/2 C of cheese. Repeat so