Butternut Squash Lasagna

1 butternut squash

1/2 onion

Filling

2 Tablespoons olive oil

1 1/2 pounds sliced mushrooms

1 shallot, diced

3 garlic cloves, minced

2 Tablespoons chopped fresh sage

1/2 teaspoon salt

Ricotta

15 ounces ricotta

1 egg

1/2 teaspoon salt

Butternut puree

3 Tablespoons olive oil

3-6 Tablespoons water

1 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon garlic powder

1 1/2 cups mozzarella cheese, shredded

1/2 cup parmesan cheese

no boil lasagna noodles

bechamel sauce

1 1/2 Tablespoons butter

1 1/2 Tablespoons flour

1 cup milk

salt and pepper

1/2 cup mozzarella

2 Tablespoons parmesan

Slice squash in half.  Scoop out seeds.

Place cut side down and a foil lined baking sheet.

Lay onion beside squash.  Roast 30 min. at 425.

Heat 2 T. oil in skillet.  Add mushrooms, shallots and salt and cook until soft.

Add garlic, sage and pepper and cook 3 more minutes.

Use a fork to combine ricotta, egg and salt.

Melt butter in saucepan.   Add flour and toast 2 minutes.

Gradually whisk in milk.

Stir in salt, pepper and cheeses.

Stir until melted and incorporated.

Scoop squash into food processor.

Add roasted onion, olive oil, water, salt, pepper and garlic powder.

Puree until smooth.

Add water if needed to get to a marinara consistency.

Spread 1 cup of butternut puree in bottom of a 9x13" dish.

Top with lasagna noodles.

Spread 1/2 of ricotta mixture over noodles.

Top with half of mushrooms.

Sprinkle with 1/2 cup mozzarella and 1 T. parmesan,

Top with more lasagna noodles and remaining ricotta.

Spread butternut puree on top - reserving 1 1/4 cups for the top.

Add remaining mushrooms, 1/2 cup mozzarella and 1 T. parmesan.

Top with noodles and remaining puree.

Pour bechamel sauce over lasagna.

Cover with foil and bake 40 minutes at 375.

Uncover and bake 15-20 minutes longer.