

## Winter Butternut Squash Lasagna

2 T Olive Oil  
2 Sweet Onions (chopped)  
1 lb. Swiss Chard (stems removed + chopped)  
1 lb. kale (stems removed + chopped)  
1 t fresh ground pepper  
2 t kosher salt  
1 t dried sage or 2 t fresh chopped sage  
½ t nutmeg  
28 oz butternut squash puree OR pumpkin puree  
1 ½ c cream (or milk of your choice)  
1 ½ c Parmesan cheese  
½ c milk  
8oz no-boil lasagna noodles  
Fresh thyme for garnish

1. In a large pan, heat the oil over low heat. Add the onions and cook, about 5 minutes, until translucent. Increase the heat to moderate/high and add the chard and kale, 1 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon sage (or 1t fresh sage), and 1/4 teaspoon nutmeg. Cook, stirring, until the greens are wilted and no liquid remains in the pan, about 5-8 minutes.
2. Pre-heat oven to 400°. In a bowl, mix together 2 c of the butternut squash puree, 3/4 cup cream, 1/2 cup Parmesan, and the remaining 1 1/4 teaspoons salt, 1/2 teaspoon pepper, 1/2 teaspoon sage, and 1/4 teaspoon nutmeg.
3. Pour the ½ c milk into an 8-by-12-inch dish. Top the milk with one third of the noodles, then spread half the squash mixture over the noodles. Layer half the Swiss chard over the pumpkin and top with a second layer of noodles. Repeat with another layer of pumpkin, Swiss chard, and noodles. Combine the remaining 1 cup of puree and 3/4 c of cream. Spread the mixture evenly over the top of the lasagna, sprinkle with the remaining 1 cup of Parmesan, and dot with butter.
4. Cover the pan with aluminum foil and bake for 20 minutes. Uncover and bake until golden, about another 15 minutes. Sprinkle with additional Parmesan and fresh thyme. Enjoy!