

Butternut Squash Lasagna

Butternut Squash Lasagna

Fall has always been my favorite time of year. There's just something about the crisp air, the changing leaves, and the way the kitchen feels cozier when something warm is baking in the oven. I especially love cooking with fall produce, and butternut squash is always at the top of my list. It's naturally sweet, roasts up beautifully, and makes the creamiest base for so many comforting dishes. This butternut squash lasagna is one of my favorites—it's layered with roasted squash, creamy ricotta, and plenty of cheese for the ultimate cozy dinner. It's the kind of meal that's perfect for a Sunday dinner with family or sharing around the table with friends

Things to know about this butternut squash lasagna

- **Make-Ahead Friendly:** You can assemble the lasagna a day ahead, cover it tightly with foil, and refrigerate until ready to bake. Just add 10–15 extra minutes to the baking time.
- **Freezer Option:** This lasagna freezes beautifully! Bake it, let it cool completely, then wrap well and freeze for up to 3 months. Reheat covered at 350°F until warmed through.
- **Cheese Swaps:** Ricotta is classic, but you can use cottage cheese for extra protein, or add fontina or Gruyère for a richer flavor.
- **Shortcuts:** Save time by buying pre-cut butternut squash

or even frozen squash. No-boil lasagna noodles also make this recipe easier.

- **Add a Protein:** If you'd like, layer in Italian sausage, pancetta, or shredded chicken for a heartier version.
- And if you want to take this lasagna to the next level, try it with my **Easy Béchamel Sauce** recipe. It's quick to make and adds that extra creamy layer that makes this dish irresistible.
- **Serving Tip:** This lasagna pairs beautifully with a simple green salad and crusty bread for a complete fall dinner.

• More Cozy Recipes to Try

If you love this Butternut Squash Lasagna, here are a few more comforting recipes you might enjoy:

- Classic Italian Wedding Soup – another hearty fall favorite.
- Creamy Butternut Squash Pasta with Gorgonzola – a quick 20-minute dinner with the same fall flavors.
- ☐ Italian Roasted Sausage, Potatoes, and Peppers – a cozy sheet pan dinner that's always a hit.
- ☐ Escarole and Beans with Italian Sausage – rustic, simple, and perfect with crusty bread.

Butternut Squash Lasagna

Servings & Time

- **Servings:** 8

- **Prep Time:** 30 minutes
 - **Cook Time:** 50 minutes
 - **Total Time:** 1 hour 20 minutes
-

Ingredients

- 1 medium butternut squash (about 2 $\frac{1}{2}$ –3 lbs.), peeled, seeded, and cubed
 - 2 tbsp olive oil
 - 2 cloves garlic, minced
 - 1 tsp fresh thyme (or $\frac{1}{2}$ tsp dried)
 - 1 tsp fresh sage, chopped (or $\frac{1}{2}$ tsp dried)
 - Salt and black pepper, to taste
 - 2 cups ricotta cheese
 - 1 large egg
 - 1 $\frac{1}{2}$ cups shredded mozzarella cheese
 - $\frac{1}{2}$ cup grated Parmesan cheese
 - 2 cups béchamel (homemade or store-bought)
 - 9 lasagna noodles (no-boil or cooked)
 - Optional: $\frac{1}{2}$ tsp red pepper flakes for heat, crispy sage leaves for garnish
-

Instructions

1. Roast the Squash:

- Preheat oven to 400°F (200°C).
- Toss squash cubes with olive oil, garlic, thyme, sage, salt, and pepper.
- Spread on a baking sheet and roast for 25–30 minutes, until soft and caramelized.
- Mash lightly with a fork (leave a few chunks for texture).

2. Prepare the Cheese Mixture:

- In a bowl, mix ricotta, egg, $\frac{1}{2}$ cup mozzarella, $\frac{1}{4}$ cup Parmesan, salt, and pepper.

3. Assemble the Lasagna:

- Spread a thin layer of béchamel on the bottom of a 9×13-inch baking dish.
- Add noodles, a layer of mashed squash, dollops of ricotta mixture, a drizzle of béchamel, and a sprinkle of mozzarella.
- Repeat layers (about 3 total), finishing with noodles topped with béchamel, mozzarella, and remaining Parmesan.

4. Bake:

- Cover with foil and bake at 375°F (190°C) for 25 minutes.
- Remove foil and bake another 15–20 minutes until golden and bubbling.

- Let rest for 10 minutes before slicing.

5. Serve:

- Garnish with crispy sage leaves or extra Parmesan.