

Garlicky Roasted Butternut Squash Lasagna (Main Courses)



- 3 lbs. butternut squash, halved and seeded
- 4 Tbsp. unsalted butter
- 2 Tbsp. Halladay's Scampi Bistro Pasta Seasoning
- 1/4 cup flour
- 4 cups milk
- 1 cup heavy cream
- 1 package no-cook lasagna noodles
- 3 cups parmesan cheese, finely grated

Preheat oven to 450°F. Brush squash with olive oil; bake until soft, 45-50 minutes. Let cool, scoop out flesh; set aside. Melt butter in large skillet over medium-low heat. Whisk in flour and seasoning; cook for 3 minutes. Whisk in milk until smooth. Simmer until thickened, about 10 minutes, stirring occasionally. Stir in squash; season with salt and pepper. NOTE: sauce can be made 3 days in advance and refrigerated. Reduce oven to 375°F. Beat cream until medium peaks form; set aside. Grease a 9X13-inch baking dish; spread 1 cup of sauce on bottom and cover with a layer of noodles. Add a layer of sauce and top sprinkle with cheese. Continue to layer until noodles and sauce are gone. Place final layer of noodles on top and cover with cream and remaining cheese. Cover with foil; bake for 30 minutes. Remove foil and continue baking until top is golden brown, about 10 minutes. Let cool 5 minutes before serving.