

Squash Lasagne

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Categories: Pasta

** Ingredients

1		Roasted Butternut Squash, 1/8 inch slices
3		Parmesan Alfredo Sauce - use three recipes
4		Tomatoes
1/2	tsp	Coarse Salt
1	pound	Mozzarella Cheese, grated
1	pound	Provolone Cheese, grated
1/2	cup	Parmesan Cheese, grated
1	Tbsp	Sage, fresh
1	cup	Basil, julienned
9		Lasagne Noodles or Large Rigatoni

** Directions

Preheat oven to 325 F. Use a 11 x 17 baking dish. Lightly butter the baking dish.

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Prepare Parmesan Alfredo sauce, heavy on the garlic and cheese. Make sure it is thick. This can be made a day ahead of time.

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Roast the Butternut squash. Can not be done more than a few hours before as the squash will get too soft.

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Slice tomatoes and sprinkle with coarse salt. Lightly cook to force out some of the water. Discard the water.

** Assembly

Layer cooked lasagna, either 3 or 4 noodles on the bottom. Cover noodles with warm Alfredo sauce. Place butternut squash on top. Add tomatoes and sprinkle with basil and sage. Cover with three cheeses. Repeat for additional layers. Works very well to replace the lasagna with any large type pasta.

Bake for 30 to 45 minutes or until done.

** Note: The amounts for the herbs and the cheese are approximate and can be varied as desired.