



butternut squash and swiss chard lasagne

Satisfyingly cheesy like a traditional lasagne but bursting with the autumnal flavors of squash and chard, this dish makes a satisfying Thanksgiving entrée. Serves 6 to 8

- 2 Tbs. extra-virgin olive oil; more as needed
- 1 medium butternut squash (about 2½ lb.), halved lengthwise and seeded
- 3½ cups whole milk
- 4 Tbs. unsalted butter
- 6 Tbs. all-purpose flour
- 1½ oz. finely grated Parmigiano-Reggiano or Grana Padano (about 1½ cups)
- ½ tsp. finely chopped fresh sage
- ¼ tsp. freshly grated nutmeg
- Kosher salt and freshly ground black pepper
- 1 small yellow onion, coarsely chopped (about ½ cup)
- 4 medium cloves garlic, minced
- 2 lb. Swiss chard (about 2 large bunches), stems thinly sliced and leaves cut crosswise into 1-inch-wide pieces
- 1 lb. ricotta
- 1 large egg, lightly beaten
- 8 oz. instant (no-boil) lasagne noodles
- 9 oz. fontina, grated (about 2¾ cups)

Position a rack in the center of the oven and heat to 400°F.

Line a rimmed baking sheet with aluminum foil and lightly brush with oil. Put the squash cut side down on the sheet, and roast until fork tender, about 60 minutes. Set aside to cool.

Reduce the oven temperature to 350°F.

Heat the milk in a medium saucepan over medium heat until bubbles form around the side of the pan, about 7 minutes. Remove the pan from the heat and cover.

Melt the butter in a medium sauce-pan over medium heat. Add the flour, and whisk until smooth. Continue to cook, whisking constantly without browning, for about 2 minutes. Whisking constantly, gradually add the milk and cook, continuing to whisk, until the sauce thickens, about 2 minutes. Remove 1 cup of the sauce, cover, and reserve. Remove the pan with the remaining sauce from the heat.

Scoop the flesh from the squash into a medium bowl, and mash with a fork until free of lumps. Add the squash, ½ cup of the Parmigiano, the sage, nutmeg, 1 tsp. salt, and ¼ tsp. pepper to the sauce in the pan, and season to taste with more salt and pepper.

Heat the 2 Tbs. of oil in a large skillet over medium heat. Add the onion and cook, stirring occasionally, until translucent, about 2 minutes. Add the garlic and cook until fragrant, about 30 seconds.

Add the chard stems and cook, stirring occasionally, until they start to soften, about 3 minutes. Add the chard leaves in batches, stirring and allowing to wilt before adding another batch. Cook, stirring occasionally, until tender, about 6 minutes. Remove the pan from the heat, add the reserved 1 cup of sauce, ½ cup of the Parmigiano, ½ tsp. salt, and ¼ tsp. pepper, and stir to coat the chard.

In a medium bowl, combine the ricotta, egg, the remaining ½ cup of Parmigiano, ½ tsp. salt, and ¼ tsp. pepper.

Lightly oil a 9x13-inch baking dish. Evenly spread 1¼ cups of the squash sauce in the bottom of the dish. Cover with a layer of noodles, then layer in one-fourth of the remaining squash sauce, one-fourth of the chard mixture, and one-fourth of the fontina. Dollop one-fourth of the ricotta mixture on top. Beginning again with a layer of noodles, repeat the layering as directed above three more times.

Bake until the edges of the lasagne are browned and bubbly, rotating the pan halfway through baking, 45 to 55 minutes. Heat the broiler on high. Broil for 1 to 2 minutes to brown the top. Cool for about 15 minutes before serving.

 **Pair With:** CHARDONNAY This dish could pair with either a light red or a heavy white. Because of the softer flavors here, white wins. Try a Chardonnay from California—its richness will offset any bitterness in the chard.