



Kale, Sausage and Butternut Squash Lasagna With Fried Sage

1 medium butternut squash
1/2 tablespoon extra-virgin olive oil
6 fresh sage leaves
1 pound ground mild Italian sausage
5 cups fine chopped kale
3 cloves of garlic, minced
1/4 teaspoon red pepper flakes
1 large shallot, minced
salt and pepper, to taste
1-1/2 cups ricotta cheese
1/3 cup grated parmesan cheese
1 large egg, beaten
1 to 2 cups shredded gruyere cheese
Garnish: Fried Squash Leaves

Preheat the oven to 425 degrees. Lightly grease 4.2 quart casserole dish.

Cut the bulbous bottom off the butternut squash (the seeded part.) Slice the top off to ensure that it's perfectly flat. Peel the butternut squash entirely. If the butternut squash is longer than 6 inches, slice it into two manageable pieces. Spiralize the squash into coarse ribbons or strips.; Cut ribbons into manageable lengths.

Place a large skillet over medium heat and add in the olive oil. Once oil heats add in the sage leaves; cook until crispy, be careful not to burn them. Transfer the sage leaves to a small paper towel lined plate and set aside for the garnish.

Immediately crumble the sausage into large skillet; cook about 7 minutes or until browned. Add the kale, garlic, red pepper flakes, and shallots. If desired, season with salt and pepper. Cook the mixture for 2-3 minutes, carefully turning over kale until wilted.

While the sausage is cooking, in a large bowl, combine ricotta cheese, grated parmesan and egg; whisk together; set aside.

Prepare casserole dish: Using a third of spiralized butternut squash, place a layer over the bottom of dish; layer half of kale sausage mixture over; then layer half of ricotta cheese mixture, Repeat layers: use a third of butternut squash, remaining kale sausage, and remaining ricotta cheese. Top with a layer of butternut squash. Sprinkle gruyere cheese over casserole top.

Cover the casserole dish with foil; bake in 425 degree F. oven for 40 minutes. Remove foil, check to see if squash is tender. Cook 5 more minutes. For a partially golden top; place under broiler for several minutes if desired.

Remove casserole from oven; let rest about 5 to 10 minutes. Sprinkle top with fried sage leaves... To serve: Carefully cut the lasagna into 6 to 8 equal portions. Yield: serves 6

Prep Time 20 minutes; Cook time: 60 minutes Total Time: 1 hr. 20 min.

Recipe by: Lisa Fallis, Bloomers Greenhouse

Cook's Note: She calls her recipe "winter" but it is perfect any time of year. She added 1 cup shredded cheese but knowing my family's love for cheese, I listed an option of 1 to 2 cups. I also lightly broiled the top for a toasty color and chewy texture but feel free to omit that step. If you want to learn more about spiralizing, see our February 2017 show program.

About the Recipe: Lasagna is a real favorite, and this recipe is extra special since it uses spiralized squash in place of pasta. The golden color of squash blended with kale, Italian sausage, and creamy cheese bakes into a delicious layered casserole that easily cuts into serving pieces. I added a fresh tomato salad, making it a great summer supper too.