



## **Spirited Butternut Squash Latin Lasagna**

*Latin spin on Italian classic uses spiralized squash noodles*

- 1 medium butternut squash
- 8 ounces pork chorizo
- 6 cups fine chopped kale
- 2 cloves garlic, minced
- 1 large shallot, minced
- 1 cup chopped mini red bell peppers
- 1-1/2 cups whole milk Ricotta con latte or ricotta cheese
- 1/3 cup grated parmesan cheese
- 1 large egg, lightly beaten
- 1 cup shredded Queso Quesadilla Part Skim melting cheese
- 1 cup shredded pepper jack Monterey Jack cheese
- Garnish: Cilantro sprigs and leaves; 3 to 4 mini red bell pepper

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

**Prepare the Square:** 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. Slice into two manageable pieces. Spiralize the squash into coarse ribbons or strips. Cut ribbons into manageable lengths for serving.

**Cook Vegetables and Meat:** Place pork chorizo into very large skillet over medium heat; cook breaking up meat into crumbles; about 10 minutes or browned. Add the kale, garlic, shallots, and chopped red peppers. Cook the mixture for 2-3 minutes, carefully turning over kale until wilted.

**Prepare Ricotta Cheese:** Combine ricotta cheese, grated parmesan and egg; whisk together until smooth; set aside.

**Place Layers in Baking Dish:** Lightly grease baking dish; using a third of spiralized butternut squash, place a layer over the bottom of dish; evenly layer half of kale sausage mixture over; then layer half of ricotta cheese mixture, Repeat layers: using a third of butternut squash, remaining kale sausage, and remaining ricotta cheese. Top with a layer of butternut squash. Sprinkle combined shredded cheeses over top.

**Bake in Oven:** 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 softer squash noodles. For a partially golden top; place under broiler for several minutes if desired.

**To Serve:** Remove casserole from oven; let rest about 5 to 10 minutes. Garnish top of dish with cilantro sprigs and leaves and 3 or 4 whole mini red bell peppers. To serve: Cut the lasagna into serving portions.  
Yield: Serves 6

**Cook's Note:** If you want to learn more about spiralizing, see our February 2017 program. I added a fresh Mexican salad, drizzled with a white balsamic vinegar and filled with fresh baby greens when I served this dish for dinner.

**About the Recipe:** Lasagna is a real Italian favorite, and this recipe adds a spicy hot flavor using chorizo and peppered cheese. It's updated by using spiralized squash in place of the pasta and lots of healthy kale and colorful bell peppers. The golden color of squash blended with kale, spicy sausage, and creamy cheese bakes into a delicious layered casserole that easily cuts into serving pieces.