

CSA CHEF DEMO

FALL LASAGNA



LEXINGTON



FALL VEGETABLE LASAGNA

Recipe from Chef Tanya at The Food Connection

Ingredients:

- 14 lasagna noodles (2 extra for filling in holes)
- 2 tablespoons extra-virgin olive oil
- 1 cup onion, sliced
- 1 tablespoon minced garlic, (3 cloves)
- 1/8 teaspoon crushed red pepper flakes, or more to taste
- 2 medium delicata squash, roasted, cut into 1/2-inch pieces (or other winter squash)
- 2 sweet bell peppers, cut into strips
- 1 bunch collards, stripped from the stem, cut into 1/2-inch pieces (or other favorite greens)
- 1 pound mushrooms, stemmed and sliced
- 1 (28-ounce) can tomatoes sauce or marinara
- 2 medium eggplant, sliced and par-roasted
- Generous handful fresh basil leaves, chopped
- One (15-ounce) can cannellini beans, drained, reserving liquid
- 2 ounces parmesan cheese, grated, about 1 cup
- 8 ounces fresh or aged mozzarella cheese, sliced or shredded
- Salt and fresh ground black pepper, to taste

Optional:

- Cooked lentils
- Bechamel or mornay sauce
- Fresh or dried rosemary
- Fresh or dried thyme,

FALL VEGETABLE LASAGNA

Recipe from Chef Tanya at The Food Connection

Directions:

Bring a large pot of salted water to the boil then cook lasagna noodles according to package directions. (We add a couple teaspoons of olive oil to the water so the noodles do not stick together). Drain then rinse with cool water.

Remove the stems from the eggplant, slice into 1-inch slices, drizzle with olive oil. Sprinkle them generously with salt and pepper. Lay in a single layer on a sheet pan and roast for 20 minutes until tender. Let cool until needed.

Heat the oven to 350 degrees Fahrenheit. Lightly oil a 13-inch by 9-inch baking dish or spray with non-stick cooking spray. Heat the olive oil in a wide skillet with sides over medium heat. Add onion and pepper, and cook, stirring occasionally until translucent, about 5 minutes. Add the garlic and red pepper flakes, sauté 1 minute more, then remove to a bowl. Reheat the pan and add a drizzle more of oil, then add the greens and mushrooms, and a pinch of salt then cook, stirring occasionally until softened, 5 to 8 minutes. Take off the heat.

While the veggies cook, mash the cannellinis with a potato masher or fork in a medium bowl until blended. Add 1 tablespoon olive oil and minced rosemary. Use reserved liquid to thin to paste consistency.

To assemble, spoon just enough tomato sauce into the baking dish to lightly cover the bottom (about 1 cup), with or without lentils. Arrange noodles lengthwise and side by side to cover the bottom. Spread about half of the onion pepper mixture over the noodles. Sprinkle with cheese then top with some greens and shrooms. Add a layer of noodles, then the eggplant, topped with bechamel or mornay if using. Add another layer of noodles, then spread the cannellini puree and top with squash.

Add another layer of four noodles then repeat with remaining layers, reserving some tomato sauce for the top. Finish with a final layer of noodles, tomato sauce, parmesan cheese and mozzarella cheese. Cover loosely with aluminum foil and bake 20 minutes, uncover then bake 15 minutes until cheese is crusty around the edges. To make the cheese golden brown on top, slide under the broiler for 1 to 2 minutes. Let rest 10 to 15 minutes before serving.

RESOURCES

Helpful Links & Tips:

Other sauce suggestions...

- Bechamel sauce - view recipe [here](#)
- Mornay sauce- view recipe [here](#)
- White Bean sauce - view recipe [here](#)
- Red lentil marinara sauce - view recipe [here](#)

Other recipe ideas...

- Brown Butter Sage pasta - view recipe [here](#)
- Butternut squash mac and cheese - view recipe [here](#)
- Butternut squash pizza - view recipe idea [here](#)
- Roasted radishes - view recipe [here](#)

Pro-tips from Chef Tanya...

- Chef Tanya used oysters mushrooms in this demo. Find these and other varieties at the farmers market in the spring and fall.
- Delicata Squash - keep the peel on! Cut into rings and take the seeds out.
- Acorn and Butternut Squash - cut in half, remove seed, roast them as halves, then slice.
- Par-cook your squash so that it saves time during the lasagna bake.
- Take the skin off a garlic clove by taking the flat edge of a knife and pressing it down on the clove.
- Make this vegan by using a white bean sauce instead of cheese.
- After baking the lasagna, let it sit for 15 minutes and it will be easier to cut.
- If wanting to cook a smaller amount bake it in a 8x8 pan.