



Butternut Squash Lasagna

INGREDIENTS

- 1.5 lbs. ground beef
- 1 large butternut squash, peeled and cut into thin slices
- 4 cups tomato sauce
- 4 oz. tomato paste
- 1 onion, minced
- 3 garlic cloves, minced
- 1 tsp. dried basil
- 1 tsp. dried oregano
- Cooking fat
- Sea salt and freshly ground black pepper

DIRECTIONS

1. Preheat your oven to 400 F.
2. Melt some cooking fat and sauté the onion and the garlic until softened, about 5 minutes, in a skillet or a saucepan placed over medium-high heat.
3. Add the beef and cook until browned, about 6 minutes.
4. Add the tomato sauce, tomato paste, basil, oregano, and season with salt and pepper to taste. Turn heat down to low and let simmer for about 10 minutes.
5. To prepare the lasagna: alternate layers of butternut squash slices with layers of the meat sauce in a baking dish. Keep making layers until you've used all of the ingredients.
6. Bake for about 25 minutes (or until the squash is soft) in the preheated oven.