

# FOOD & WINE

Inspiration served daily

## RECIPE



© Melanie Acevedo

### Pumpkin Lasagne

Contributed by Quick from Scratch Vegetable Main Dishes

**SERVINGS: 4**

No need to roast fresh pumpkin for this dish (although you certainly could); using canned unseasoned pumpkin puree is much quicker, and it works just fine. Like most lasagnes, this one is easier to cut if left to set for ten minutes or so before serving.

**ACTIVE:**   **TOTAL TIME:**   **SERVINGS: 4**  
**FAST**   **MAKE-AHEAD**   **VEGETARIAN**

## INGREDIENTS

2 tablespoons olive oil  
2 onions, chopped  
2 pounds Swiss chard, tough stems removed, leaves washed well and chopped  
2 1/4 teaspoons salt  
1 teaspoon fresh-ground black pepper  
1 teaspoon dried sage  
1/2 teaspoon grated nutmeg  
3 cups canned pumpkin puree (one 28-ounce can)  
1 1/2 cups heavy cream  
1 1/2 cups grated Parmesan  
1/2 cup milk  
9 no-boil lasagne noodles (about 6 ounces)  
1 tablespoon butter

## DIRECTIONS

1. In a large nonstick frying pan, heat the oil over moderately low heat. Add the onions and cook, stirring occasionally, until translucent, about 5 minutes. Increase the heat to moderately high and add the chard, 1 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon sage, and 1/4 teaspoon nutmeg. Cook, stirring, until the chard is wilted and no liquid remains in the pan, 5 to 10 minutes.
2. Heat the oven to 400°. In a medium bowl, mix together 2 cups of the pumpkin, 3/4 cup cream, 1/2 cup Parmesan, and the remaining 1 1/4 teaspoons salt, 1/2 teaspoon pepper, 1/2 teaspoon sage, and 1/4 teaspoon nutmeg.
3. Pour the milk into an 8-by-12-inch baking dish. Top the milk with one third of the noodles, then spread half the

pumpkin mixture over the noodles. Layer half the Swiss chard over the pumpkin and top with a second layer of noodles. Repeat with another layer of pumpkin, Swiss chard, and noodles. Combine the remaining 1 cup of pumpkin and 3/4 cup of cream. Spread the mixture evenly over the top of the lasagne, sprinkle with the remaining 1 cup of Parmesan, and dot with the butter. Cover with aluminum foil and bake for 20 minutes. Uncover and bake until golden, about 15 minutes more.

From [Recipe of the Day Archive: October 2010 Recipes](#), [Recipe of the Day Archive: November 2010 Recipes](#), [The Best Lasagna Recipes](#)