

Pumpkin Lasagna

Recipe shared by Linda Carpenter, former Somethin' Pumpkin Cooking Contest winner



Ingredients

- ½ lb. sliced fresh mushrooms
- 1 small onion, chopped
- ½ teaspoon salt, divided
- 2 teaspoons olive oil
- 1 can (15-oz.) solid-pack pumpkin
- ½ cup half-and-half cream
- 1 teaspoon dried sage leaves
- Dash black pepper
- 9 no-cook lasagna noodles
- 1 cup reduced fat ricotta cheese
- 1 cup shredded part-skim mozzarella cheese
- ¾ cup shredded Parmesan cheese, divided

Directions

1. In a small skillet, sauté the mushrooms, onion, and 1/4 teaspoon salt oil until tender; set aside.
2. In a small bowl, combine pumpkin, cream, sage, pepper, and remaining salt.
3. Spread ½ cup pumpkin sauce in an 11×7-inch baking dish coated with cooking spray. Top with three noodles (overlap slightly). Spread ½ cup pumpkin sauce to edges of noodles. Top with half the mushroom mixture, cup ricotta, ½ cup mozzarella and ¼cup Parmesan cheese.
4. Repeat layers. Top with remaining noodles and sauce.
5. Cover and bake at 375°F for 45 minutes.
6. Uncover, sprinkle with remaining Parmesan cheese. Bake 10-15 minutes longer or until cheese is melted.
7. Let stand for 10 minutes before serving.

Notes:

You may cover and freeze unbaked lasagna. To serve, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 375°F. Bake as directed, increasing time as necessary for a thermometer inserted in center to read 165°F.