

Butternut Squash Lasagna Pie

By [Yotam Ottolenghi](#)

Time 2 hours

1

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Chris Simpson for The New York Times. Food stylist: Maggie Ruggiero. Prop stylist: Sophia Pappas.

This comforting dish lands somewhere between a lasagna and a pie. Thinly sliced butternut squash and broken dried lasagna noodles are all tossed together in one bowl with cheese, spices and a red pepper sauce, then pressed into a cake pan before baking, at which point everything softens and cooks together into imperfectly perfect layers. A simple béchamel topping is made while your pie is in the oven, leaving you ample time to get on with assembling a big salad or a side dish of your choosing.

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[Stay Warm This Fall With Butternut Squash Lasagna](#)

INGREDIENTS

Yield: 6 servings

For the Pie

¼ cup olive oil, plus more for greasing the pan

8 garlic cloves, roughly chopped

2 tablespoons tomato paste

PREPARATION

Step 1

Make the pie: Heat the oven to 400 degrees. Grease a 9-inch springform cake pan then line it with a piece of parchment paper large enough to cover the base and hang over the sides by a couple inches; set aside.

Step 2

1 tablespoon cumin seeds,
roughly crushed in a
mortar and pestle

1 tablespoon coriander
seeds, roughly crushed in
a mortar and pestle

2 teaspoons Aleppo chile
flakes

1 (12-ounce) jar red
peppers, drained

1 teaspoon light brown
sugar

Fine sea salt and black
pepper

1 small butternut squash
(about 1 $\frac{3}{4}$ pounds),
peeled, halved, deseeded
and cut into $\frac{1}{8}$ -inch-thick
slices

8 ounces dried lasagna
noodles, each roughly
broken into 3 or 4 pieces

7 ounces baby spinach (10
lightly packed cups)

1 packed cup basil leaves,
torn in halves

1 cup crumbled Greek feta
Heaping $\frac{1}{2}$ cup finely
grated Parmesan

For the Béchamel

3 tablespoons unsalted
butter

$\frac{1}{3}$ cup all-purpose flour

$1\frac{1}{2}$ cups whole milk, plus
more if needed

Add the oil to a small frying pan and heat over
medium-high. Once it's hot, add the garlic and cook
for about 1 minute, stirring until fragrant but not
browned. Add the tomato paste, cumin, coriander
and chile flakes and cook for 1 minute more,
stirring often, until deeply red. Set aside to cool
slightly, then add to a small food processor with the
red peppers, sugar, $\frac{1}{2}$ teaspoon salt and a good
grind of pepper; blitz until smooth.

Step 3

Empty the mixture into a very large bowl and add
the squash, lasagna sheets, spinach, basil, feta,
Parmesan, $1\frac{1}{4}$ teaspoons salt and a good grind of
pepper. Use your hands to make sure everything is
nicely coated. Transfer this mixture to your lined
cake pan, adding a third at a time and pressing
lightly to ensure everything is even and compact.
Using heavy-duty aluminum foil, wrap the cake pan
all around until tightly sealed, place on a baking
sheet and bake for 1 hour.

Step 4

Toward the last 15 minutes of baking time, make
the béchamel: Melt the butter in a medium
saucepan over medium-high heat. Whisk in the
flour and cook, whisking steadily, for 2 to 3
minutes, or until it starts to smell like popcorn.
Slowly pour in the milk $\frac{1}{2}$ cup at a time, whisking
with each addition until fully incorporated. Turn
the heat down to medium then add the garlic and
 $\frac{1}{4}$ teaspoon salt. Use a spatula to stir and cook for
2 minutes, stirring to ensure the bottom doesn't
scorch, until nice and smooth. Off the heat, stir in
the Parmesan. If the pie isn't done, cover the top
with a piece of parchment paper to prevent a skin
from forming. The béchamel is easier to handle

2 garlic cloves, minced

Fine sea salt

¼ cup finely grated
Parmesan

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when warm; if needed, reheat gently with a splash of milk to loosen.

Step 5

After the pie has cooked for 1 hour, remove it from the oven and carefully unwrap the top foil and paper, crinkling it down and around the sides of the pan to expose the top. Spoon the béchamel on top, using a spatula to distribute it evenly over the surface. (Take care not to mix it with the base; you want the béchamel to remain white.)

Step 6

Turn the oven temperature up to 450 degrees, place the cake pan back on its baking sheet and bake for another 15 to 20 minutes, rotating halfway through, until nicely browned on top. Set aside to cool for at least 15 minutes.

Step 7

Carefully release the pie from the springform pan, loosening the outer ring then using the parchment to help lift it onto a serving plate or board. Serve warm or at room temperature.

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