

DANIELLE AND RYAN MCPARTLIN'S BUTTERNUT SQUASH LASAGNA



INGREDIENTS:

- 1 large butternut squash
- 2 lbs. pork Italian sausage
- 6 cups marinara (see recipe below)
- 3 cups cashew cream (see recipe below)

PREPARATION:

- Peel the skin off the butternut squash.
- Use a mandolin to thinly slice the butternut squash.
- Sauté the sausage.

INSTRUCTIONS:

- Add a little Mariana to the bottom of 9x13 pan.
- Place a layer of butternut squash on top of the sauce.
- Add layer of sausage and cashew cream.
- Repeat layers using butternut squash is the final layer.
- Cover with foil and bake at 350 for 45 minutes. Remove foil and bake for an additional 15 minutes.

MARINARA SAUCE



INGREDIENTS:

- 1/2 cup extra-virgin olive oil
- 2 small onions, finely chopped
- 2 garlic cloves, finely chopped
- 2 stalks celery, finely chopped
- 2 carrots, peeled and finely chopped
- 1/2 teaspoon sea salt
- 1/2 teaspoon freshly ground pepper
- 2 (32oz.) cans crushed tomatoes
- 2 dried bay leaves

INSTRUCTIONS:

- In a large pot, heat the oil over medium-high flame.
- Add the onions and garlic and sauté until the onions are translucent, about 10 minutes.
- Add the celery, carrots, salt and pepper. Sauté until all the vegetables are soft, about 10 minutes.
- Add the tomatoes and bay leaves, and simmer uncovered on low heat until the sauce thickens, about an hour.
- Remove and discard the bay leaves. Season the sauce with more salt and pepper to taste.

CASHEW CREAM SAUCE



INGREDIENTS:

- 3 cups raw cashews
- 2 bunches of basil
- 1 tsp. salt

INSTRUCTIONS:

- Soak cashews in water to soften. To speed up the process, boil the cashews for 20 minutes. *Reserve the water.
- When soft, add cashews, basil and salt to blender. Add the reserved water needed to smooth and make a cream-like consistency.

