

Pumpkin Patch Pinwheels

Adapted from Katie Lee



Preparation Time: 40 minutes

Cooking Time: 35 minutes

Serves: 6-8

Ingredients:

Sauce:

2 Tbsp olive oil

2 lbs. sweet Italian or turkey sausage

1 yellow onion

8 oz. mushrooms, largely diced

3 cloves garlic

Pinch crushed red pepper

30 oz. canned pumpkin puree

1 ½ cups heavy cream or ½ & ½

1 ½ tsp. salt

½ tsp. fresh ground pepper

Filling:

2 ½ cups ricotta cheese

1 cup finely grated Parmesan cheese

1 cup chopped cooked kale or spinach

2 large eggs

2 Tbsp. minced fresh sage

1 tsp. garlic powder
½ tsp. salt
½ tsp. ground black pepper
Pinch ground nutmeg

1 lb. lasagna noodles
4 cups shredded mozzarella
1/3 cup grated Parmesan cheese

1. Heat one tablespoon olive oil in a large skillet over medium high heat. Add the sausage and use a wooden spoon to break up the meat as it browns. When the sausage has cooked to golden brown, remove from heat and transfer to a paper towel-lined plate to drain.
2. Return skillet to medium heat and add the remaining tablespoon of olive oil. Add onions to the pan. Use a wooden spoon to break up any browned bits left on the bottom of the pan. Deglaze the pan with 2 tablespoons of water. Cook until onions are translucent, stirring occasionally, about 8 minutes. Add the mushrooms to the pan and cook about 4 to 5 minutes, until browned. Stir in garlic and a pinch of crushed red pepper and cook about 2 minutes. Add the sausage back to the pan. Stir in the canned pumpkin, cream, salt, and pepper. Remove from heat and set aside.
3. In a medium bowl, combine ricotta, 1 cup Parmesan, kale, eggs, sage, garlic powder, salt, pepper, and nutmeg. Stir to combine. Set aside.
4. In a large pot of salted boiling water, cook lasagna noodles half the amount of time their package recommends. Drain and toss with a drizzle of olive oil to prevent them from sticking together.
5. Preheat oven to 400 F.
6. Grease a 9-by-13-inch casserole dish. Spoon about a cup of sauce into the dish, spreading it to cover the bottom. Make a layer of lasagna noodles over the sauce, then begin layering first with the ricotta mixture, then the sauce, then the mozzarella. Continue layering with the remaining pasta, ricotta, and sauce, finishing with mozzarella on top. Sprinkle with Parmesan. Tap the pan on the counter to force out any air bubbles. Bake 35 minutes. Let rest 15 minutes so it will settle and cut easily.