

## THE WAY THE COOKIE CRUMBLES



### **Swiss Chard Mushroom Sausage Lasagna** (adapted from Bon Appetit via epicurious)

For instructions on boiling and rinsing the noodles, see step 4 of this recipe. You'll only need half of a recipe of fresh pasta.

#### Béchamel sauce:

3 tablespoons ( $\frac{1}{2}$  stick) unsalted butter  
 $\frac{1}{4}$  large onion, chopped fine  
3 cloves garlic, minced  
3 tablespoons all-purpose flour  
3 cups milk  
1 bay leaf  
pinch nutmeg  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup ( $\frac{1}{2}$  ounce) grated parmesan cheese

#### Swiss chard and mushroom layer:

8 ounces Italian sausage, removed from casing  
1 tablespoon olive oil  
 $\frac{3}{4}$  large onion, diced  
1 pound crimini mushrooms, sliced  
salt  
4 large garlic cloves, minced  
 $\frac{1}{4}$  teaspoon dried crushed red pepper  
1 (15-ounce) can diced tomatoes with juice  
1 pound Swiss chard, center rib and stem cut from each leaf  
pepper

#### Lasagna:

1 pound fresh lasagna noodles or 12 7-by-3-inch lasagna noodles, boiled and rinsed  
4 ounces (1 cup) provolone, shredded  
4 ounces (1 cup) mozzarella, shredded  
2 ounces (1 cup) finely grated Parmesan cheese  
2 tablespoons minced parsley

1. For the béchamel sauce: In a medium saucepan over medium heat, melt the butter. When the foaming subsides, add the onion and the garlic. Cook, stirring often, until the onions are softened and translucent, about 5 minutes. Add the flour and cook, stirring constantly, for 1 minute. Whisking constantly, slowly add the milk. Add the bay leaf, increase the heat to medium-high, and bring to a simmer, whisking constantly. When the mixture simmers, reduce the heat to medium-low, add the nutmeg and salt, and simmer 5 minutes. Remove the bay leaf and stir in the parmesan. Cover and set aside.

2. For the swiss chard and mushroom layer: Heat the oil in medium skillet over medium-high heat. Add the onion; sauté until the onion is tender, 3 to 4 minutes. Add the mushrooms and  $\frac{1}{2}$  teaspoon salt; cook, stirring occasionally, until the mushrooms release their liquid and then brown, about 8 minutes. Add the garlic and crushed red pepper; cook, stirring constantly, until fragrant, about 30 seconds. Add the tomatoes; simmer until slightly reduced, about 10 minutes. Mix in the chard; cook, stirring frequently, until wilted, about 5 minutes. Stir the sausage back into the sauce; season to taste with salt and ground black pepper.

3. Heat the oven to 350 degrees. Spread a thin layer of the béchamel sauce on the bottom of a 9×13-inch baking dish. Cover the sauce with a slightly overlapping layer of boiled noodles, cutting them as needed to fill any gaps. Evenly spread  $\frac{3}{4}$  cup of the sauce over the noodles. Top with one-third of the sausage-mushroom mixture and one-fourth of the cheeses. Repeat the layers twice more. Layer a final layer of noodles, then cover with the remaining béchamel and cheeses. Cover the pan with aluminum foil.

4. Bake, covered, for 30 minutes. Remove the foil and continue to bake until the lasagna is bubbling around the edges and golden on top, 20 to 30 minutes longer. Let stand at room temperature for 10 to 15 minutes. Sprinkle evenly with parsley and serve.