

## THE WAY THE COOKIE CRUMBLES



### **Creamy Brussels Sprouts and Mushroom Lasagna** (slightly adapted from The Food Lab)

8-10 servings

Stirring the creamed mushrooms and the creamed brussels sprouts together does not result in an attractive mixture. However, it won't make a difference in the final lasagna, and it simplifies the layering.

As the picture above shows, I divided the ingredients between a loaf pan and an 8-by-8-inch pan. I baked one immediately and put the other in the freezer for an easy and indulgent meal a few weeks later.

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](#).

I've increased the brussels sprouts and decreased the mushrooms slightly, because even though I didn't have enough mushrooms when I made this, they were the dominant flavor. I love brussels sprouts and want to taste them.

#### Mushrooms:

2 tablespoons unsalted butter  
16 ounces button mushrooms, roughly chopped in a food processor in 4 batches  
2 medium shallots, finely chopped (about ½ cup)  
4 medium garlic cloves, minced (about 4 teaspoons)  
1 tablespoon picked fresh thyme leaves  
¼ cup white wine or sherry  
½ cup heavy cream  
salt and pepper

#### Brussels sprouts:

2 tablespoons canola oil  
24 ounces Brussels sprouts, shredded on the grated disk in a food processor  
salt and pepper  
½ cup heavy cream

#### Bechamel:

3 tablespoons unsalted butter  
3 tablespoons flour  
3 cups whole milk  
¼ teaspoon grated nutmeg  
12 ounces mozzarella, shredded  
salt and pepper

#### To assemble:

1 pound fresh lasagna noodles or 12 7-by-3-inch lasagna noodles, boiled and rinsed  
4 ounces mozzarella cheese, shredded  
½ cup (1 ounce) grated parmesan  
2 tablespoons chopped fresh parsley leaves

1. For the mushrooms: Heat the butter in a large nonstick or cast iron skillet over medium-high heat until the foaming subsides. Add the mushrooms and a pinch of salt; cook, stirring occasionally, until the liquid they give off has evaporated and the mushrooms begin to sizzle and brown, about 12 minutes. When the mushrooms are browned, add the shallots, garlic, and thyme. Cook, stirring, until the shallots are translucent, about 4 minutes. Add the wine, scraping the bottom of the pan to loosen any browned bits. Add ½ cup heavy cream and cook until the mixture is reduced to a loose paste, about 1 minute. Season to taste with salt and pepper. Transfer to a large bowl; wipe out the skillet.
2. For the brussels sprouts: In the same skillet, heat the oil over high heat until shimmering. Add the shaved Brussels sprouts and a pinch of salt. Cook, tossing occasionally, until well-charred on most sides, about 10 minutes. Add ½ cup heavy cream and cook until reduced to a loose sauce-like consistency. Season to taste with salt and pepper and transfer to the bowl with the mushrooms; stir them together.
3. For the bechamel: In a medium saucepan over medium-high heat, melt the butter. Add the flour and cook, stirring, until the mixture is pale brown and nutty, about 2 minutes. Whisking constantly, slowly add the milk in a thin, steady stream. Bring to a simmer, whisking constantly. Remove from the heat and stir in the nutmeg and 12 ounces mozzarella. Season to taste with salt and pepper.
4. To assemble: Adjust an oven rack to the center position and preheat the oven to 400 degrees. Spread one-sixth of the cheese sauce on the bottom of a 9-by13-inch baking dish. Cover the sauce with a slightly overlapping layer of boiled noodles, cutting them as needed to fill any gaps. Top with one-fourth of mushroom/sprouts mixture, another one-sixth of the cheese sauce, and a sprinkle of grated mozzarella. Repeat the pasta, sprouts, and sauce layering three more times. Layer a final layer of noodles, then cover with the remaining béchamel and mozzarella.
5. Transfer to oven and bake until heated through and top is browned and bubbly, about 30 minutes. Remove from oven, sprinkle with Parmesan and parsley, let rest 10 minutes, and serve.