



Butternut Bison Lasagna

Source: IndigiKitchen

Servings

6

Ingredients

1 lb Ground bison

1 15 oz can Tomato sauce, *low sodium*

1 small Onion or wild onion, *minced*

1 tsp Garlic powder

1 tsp Dried basil

1 tsp Dried oregano

1 tsp Salt



½ tsp Ground black pepper

1 tsp Olive oil

1 large Butternut squash, *peeled and cut into ½ in slices*

¾ cup Mozzarella cheese, *shredded (optional)*

Preparation

1. Preheat oven to 400 °F
2. Add bison to pan. Cook on med-high heat until browned, about 6 minutes.
3. Add the tomato sauce, onion, garlic, basil, oregano, salt, and pepper. Turn heat down to low and let simmer for about 10 minutes, with a lid.
4. Assemble the lasagna in a 7x11 inch baking dish, or another medium sized dish. Add oil to the bottom of a baking dish, alternate layers of butternut squash slices with the meat sauce. Keep making layers until all the ingredients are used. Finish with meat sauce on top.
5. Optional: top with mozzarella.
6. Bake for about 50 minutes with foil on top, or until squash is soft. Remove foil and cook for another 5-10 minutes until cheese is golden.

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