



## Mole Butternut Squash Lasagna

**Yield: 8 servings**

**Ingredients:**

1/2 large butternut squash, peeled, seeded, halved lengthwise and sliced thinly  
2 tbsp. olive oil, plus more for brushing  
2 cloves garlic, minced  
1 & 1/2 lb tomatoes, coarsely chopped  
14 oz canned diced tomatoes  
12 oz beer of choice  
1.5 oz Divine Chocolate Bittersweet Baking Bar  
1/2 tsp chipotle chili powder  
1 large can of beans of choice  
salt and pepper, to taste  
8 oz shredded cheddar or other cheese of choice  
12 whole-wheat lasagna noodles

**Instructions:**

1. Preheat oven to 400.
2. Arrange butternut squash slices on tin-foil lined baking sheet. Brush with olive oil and sprinkle with salt and black pepper. Bake for 30 minutes or until tender.
3. In the meantime, heat olive oil in a large pot. Add the garlic and sauté over medium heat until fragrant, about 30 seconds. Add in the tomatoes and the canned diced tomatoes. Sauté until tomatoes start to break down, about 10 minutes. Add in the beer, chocolate, and chili powder. Reduce for another 20 minutes. Season to taste with salt.
4. Coat the bottom of a 9x13-inch pan with one cup of the sauce. Top with four lasagna noodles, half of the butternut squash and half of the beans. Top with a third of the cheese and a second layer of sauce. Repeat with four more noodles, the rest of the butternut squash and the rest of the beans. Sprinkle with half of the remaining cheese. Top with the remaining noodles, the remaining sauce, and the remaining cheese.
5. Cover with aluminum foil and bake for 30 minutes. Remove foil and bake for 15 minutes more until top is crispy and browned. Let sit for five minutes before serving.

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