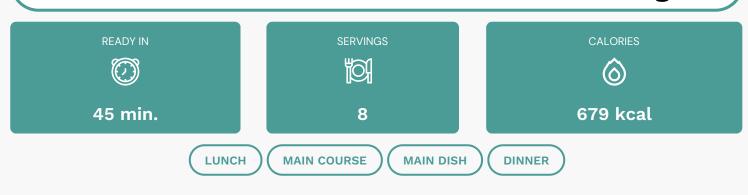


Roasted Portobello and Prosciutto Lasagna



Ingredients

0.7 cup all purpose flour
1 bay leaf
2 tablespoons butter cut into 1/2-inch pieces
1 teaspoon rosemary fresh chopped
1 teaspoon thyme leaves fresh chopped
O.1 teaspoon ground nutmeg
8 ounces gruyère cheese shredded
1 pound lasagna noodles
14 ounce low-salt chicken broth canned

	3 tablespoons olive oil
	0.5 cup parmesan cheese grated
	2.5 pounds portabello mushrooms trimmed (10)
	6 ounces pancetta chopped
	0.7 cup shallots chopped (2 large)
	4 cups milk whole
_	
Eq	uipment
	bowl
	frying pan
	baking sheet
	sauce pan
	oven
	whisk
	pot
	glass baking pan
D :	
ווט	rections
Ш	Preheat oven to 400°F.
	Brush rimmed baking sheet with 1 tablespoon olive oil. Toss mushrooms with 2 tablespoons olive oil in large bowl to coat. Arrange mushrooms, gill side up, in single layer on prepared baking sheet.
	Sprinkle with salt and pepper. Roast until tender, about 45 minutes. Cool.
	Cut mushrooms into 1/3-inch-thick slices.
	Meanwhile, heat remaining 2 teaspoons oil in medium nonstick skillet over medium heat.
	Add prosciutto; sauté until browned, about 3 minutes.
	Add shallots, rosemary, and thyme. Cook until shallots are tender, stirring frequently, about 5 minutes. (Mushrooms and prosciutto-shallot mixture can be made 1 day ahead. Cover separately and chill).
	Bring milk, broth, and bay leaf to simmer in heavy large saucepan over medium heat.

	PROTEIN 17.52% FAT 43.56% CARBS 38.92%	
Nutrition Facts		
	Let stand 20 to 30 minutes before serving.	
	Bake lasagna until top is golden brown and sauce is bubbling, about 45 minutes (about 1 hour if refrigerated).	
	Preheat oven to 350°F.	
	Spread remaining sauce over noodles, sprinkle Parmesan cheese over, and dot with butter. (Can be made 1 day ahead. Cover and refrigerate.)	
	Spread 1 2/3 cups sauce over noodles. Arrange remaining mushrooms over sauce, sprinkle with remaining prosciutto, and top with remaining noodles.	
	Spread about 1 2/3 cups sauce over noodles. Arrange 1/2 of mushrooms over sauce. Scatter 1/2 of prosciutto mixture over mushrooms. Arrange 1/2 of remaining noodles over mushrooms, overlapping to fit.	
	Spread 1 cup sauce over bottom of prepared dish. Arrange 1/3 of noodles over sauce, overlapping to fit.	
	Butter 13x9x2-inch glass baking dish.	
	Drain again; pat dry.	
	Drain and rinse with cold water.	
	Cook noodles in large pot of boiling salted water until almost tender but slightly undercooked (noodles will finish cooking in oven).	
	Remove from heat; stir in Gruyère, Parmesan, and nutmeg. Season to taste with salt and pepper.	
	Whisk in hot milk mixture; bring to boil, whisking frequently. Reduce heat to low; simmer 5 minutes, stirring frequently.	
	Whisk in flour; stir 2 minutes.	
	Melt butter in heavy medium saucepan over medium-low heat.	
	Let stand 10 minutes; discard bay leaf.	
	Remove from heat.	

Properties

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg, Luteolin: 0.12mg

Nutrients (% of daily need)

Calories: 678.82kcal (33.94%), Fat: 33.13g (50.97%), Saturated Fat: 14.31g (89.42%), Carbohydrates: 66.62g (22.21%), Net Carbohydrates: 62g (22.55%), Sugar: 12.69g (14.1%), Cholesterol: 72.82mg (24.27%), Sodium: 555.17mg (24.14%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 29.98g (59.95%), Selenium: 78.89µg (112.7%), Phosphorus: 664.38mg (66.44%), Calcium: 521.81mg (52.18%), Vitamin B3: 9.69mg (48.47%), Manganese: 0.77mg (38.5%), Vitamin B2: 0.58mg (33.96%), Copper: 0.65mg (32.52%), Potassium: 1024.3mg (29.27%), Vitamin B5: 2.72mg (27.21%), Vitamin B6: 0.53mg (26.41%), Zinc: 3.89mg (25.92%), Vitamin B1: 0.37mg (24.96%), Vitamin B12: 1.43µg (23.83%), Folate: 79.15µg (19.79%), Fiber: 4.62g (18.46%), Magnesium: 67.12mg (16.78%), Vitamin D: 2.05µg (13.69%), Vitamin A: 629.62IU (12.59%), Iron: 2.24mg (12.47%), Vitamin E: 1.21mg (8.04%), Vitamin K: 4.89µg (4.66%), Vitamin C: 1.99mg (2.41%)