

Corn and Poblano Lasagna

Marcela Valladolid, Food Network



- 4 tablespoons unsalted butter**
- 3 cloves garlic, minced**
- 2 cups frozen corn, thawed, may use fire-roasted style**
- 2 cups heavy cream**
- 1 teaspoon fresh thyme**
- Salt and freshly ground black pepper**
- 1 large white onion, thinly sliced (on Mandoline preferably)**
- 8 medium poblano chiles, also called pasilla, charred, peeled, stemmed, seeded and cut into 1-inch strips, or use 4-5 if they're very large**
- 2 medium zucchini, halved crosswise, then thinly sliced, preferably on Mandoline**
- 3/4 pound lasagna noodle, 12 noodles, plus a couple extra in case of breakage during cooking**
- 3 cups mozzarella cheese, grated, or Oaxaca cheese, reserving 1 cup for the top of the casserole.**

Servings: 8

1. Preheat oven to 350°F.
2. Melt 2 tablespoons butter in a medium, heavy saucepan over medium heat. Add two-thirds of the garlic and the corn and saute for 5 minutes. Stir in the cream. Add dried thyme. Cook over medium-low heat for 5 minutes for the flavors to incorporate. Turn off the heat and let cool slightly. Transfer to a blender and season with the thyme and some salt and pepper, and puree until smooth. Pour out into a 6-cup measuring cup/bowl, so you can measure how much you pour onto each layer.
3. Heat the remaining 2 tablespoons butter in a small, heavy skillet over medium heat. Add the onions and saute until translucent, about 5 minutes. Add the remaining garlic and cook for 1 minute. Mix in the poblano strips and zucchini and cook for 5 minutes for the flavors to incorporate. Season with salt and pepper. Turn off the heat.
4. Reserve one cup of the grated cheese to put on the top.
5. Spread about one-quarter of the corn mixture over the bottom of an 11-by-8-inch baking dish. Cover with a layer of 3 lasagna sheets. Spread one-quarter of the poblano mixture and one-quarter of the cheese over the pasta. Repeat the layering three more times. Add cheese to top layer. Place a piece of parchment paper on top of the casserole (inside dimensions - this is to keep the cheese from sticking to the foil) then cover casserole with foil.
6. Bake until the pasta is cooked and tender, about 50 minutes. Remove the foil and turn up the oven temperature to broil. Broil until golden brown and bubbly, 5 to 8 minutes. Let stand for 15 minutes before serving. This is wonderful leftover - heat each serving in the microwave for about 2 1/2 minutes.

Per Serving (excluding unknown items): 737 Calories; 48g Fat (57.8% calories from fat); 30g Protein; 49g Carbohydrate; 3g Dietary Fiber; 153mg Cholesterol; 456mg Sodium; 6g Total Sugars; 1mcg Vitamin D; 513mg Calcium; 2mg Iron; 446mg Potassium; 479mg Phosphorus. Exchanges: 31 1/2 Grain(Starch).

Carolyn T's Blog: tastingspoons.com