

BUTTERNUT SQUASH RISOTTO

(YIELD: 4 SERVINGS)



INGREDIENTS

1. 2 lbs. butternut squash, peeled, seeds removed, cut into ½ inch cubes
2. 2 tablespoons olive oil
3. Kosher salt and black pepper, to taste
4. 6 cups vegetable stock
5. 4 oz. unsalted butter
6. 1 shallots, minced
7. 1½ cups Arborio rice
8. ½ cup dry white wine
9. 1 teaspoon saffron threads
10. 1 cup freshly grated Parmesan

PREPARATION

1. Preheat the oven to 400 degrees F.
2. Place the squash on a sheet pan and toss it with the olive oil, salt and pepper. Roast for 25 minutes, tossing once, until very tender. Set aside.
3. Meanwhile, heat the chicken stock in a small covered saucepan. Leave it on low heat to simmer.
4. In a heavy-bottomed pot or Dutch oven, melt the butter and sauté the shallots on medium-low heat for 5 minutes, until the shallots are translucent.
5. Add the rice and stir to coat the grains with butter.
6. Add the wine & cook for 2 minutes. Add 2 cups of stock to the rice with saffron, salt, and pepper.
7. Stir, and simmer until the stock is absorbed, 5 to 10 minutes. Continue to add the stock, 1 cup at a time, stirring every few minutes. Each time, cook until the mixture seems a little dry, then add more stock.
8. Once rice is done, turn off the heat and add the roasted squash cubes and Parmesan. Mix well and serve.