

Aussie in the Kitchen, PCS



Brought to you by:



Chef Paul's Risotto with Butternut Squash (Vegetarian)

Serves: 8

Ingredients

3 cups Kitchen Basics Vegetable Stock
2 cup dry white wine

2 tablespoons olive oil
1 pound of roasted butternut squash
1 medium finely chopped onion
2 cups arborio rice or medium grained rice

2 tablespoons butter
2 tablespoons grated Parmesan
additional grated Parmesan
1 teaspoon sage

Directions

Cut Butternut in half lengthwise, brush with olive oil and roast cut side down in 450 degree oven until tender - about 35 minutes. Scoop it out and roughly cube it

Bring broth and wine to simmer in medium saucepan. Reduce heat; keep hot.

Heat oil in heavy, large saucepan over medium heat. Add onion; stir to coat. Add rice, sauté 1 minute. Add 1 cup wine to deglaze pan. Adjust heat so that liquid bubbles gently. Stir until liquid is absorbed. Continue adding hot broth / wine, 1 cup at a time until rice is just tender, simmering until liquid is absorbed before each addition and stirring often. Add butternut squash and stir well.

Mix butter and 2 tablespoons Parmesan into risotto. Season with salt and pepper.

If you have any questions about this recipe or cooking questions feel free to call me @ 734-516-0236 or email me at chefpaul@callchefpaul.com