

Roasted Butternut Squash “Risotto”

4-6 servings

Ingredients

1 1/2 cups Arborio rice
5 cups chicken broth
1 cup freshly grated Parmesan cheese
1 cup sliced mushrooms, sauteed
1/2 cup dry white wine
3 tablespoons unsalted butter, diced
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1 small Butternut squash, peeled & cubed

Directions

Preheat the oven to 350 degrees.

Place the rice and 4 cups of the chicken stock in a Dutch oven. Cover and bake for 45 minutes, until most of the liquid is absorbed and the rice is al dente. Roast the Butternut squash in the oven at the same time. Remove from the oven, add the remaining cup of chicken stock, the Parmesan, mushrooms, wine, butter, salt, and pepper, and stir vigorously for 2 to 3 minutes, until the rice is thick and creamy. Add the Butternut squash and stir well. Serve hot.