

Butternut Squash Risotto for four

Ingredients

5-6 cups chicken or vegetable stock
3 tablespoons extra virgin olive oil
1/2 medium yellow, finely diced
2 cloves garlic, minced
10 ounces peeled and seeded butternut squash, diced into 1/2-inch cubes
Kosher salt
Freshly ground black pepper
1 1/2 cups (10 ounces) arborio rice
1/2 cup dry white wine
1/4 cup grated Parmesan cheese
4 tablespoons unsalted butter, softened

Directions

Bring stock to a simmer in a saucepan. Keep stock hot while you make the risotto.

Heat 1 tablespoon oil in a Dutch oven or saucepan over medium heat until shimmer.

Add the onion, garlic, squash, and season, and cook until the onion is soft and translucent and squash is lightly caramelized.

Stir in the rice and cook until the pan is dry and begins to crackle.

Add the wine and cook, stirring often, until the wine evaporates.

Stir in enough stock just to cover the rice. Cook, stirring often, until stock is absorbed.

Add more stock and continue cooking, stirring often, adding more stock as needed. Continue adding stock gradually and cooking until the rice is tender and the stock is fully absorbed.

Taste frequently and adjust seasoning.

When rice is finished, stir in the Parmesan and butter.

Season, taste, adjust, and serve immediately.