

Butternut Squash Risotto

1 ¼ Qt. Chicken Stock
1 ¼ C. Water
2 ½ Tbsp. Olive Oil
2 lbs. Butternut Squash, cubed
1 ¼ Small Onion, diced
2 ½ Cloves Garlic, minced
2 ½ C. Arborio Rice
1 ¼ C. White Wine
2 ½ Tbsp. Butter
1 ¼ C. Parmesan, shredded
Salt and Pepper to taste

Bring stock and water to a simmer in a sauce pot. Then reduce heat to low.

Heat a large saute pan over medium-high heat and add olive oil. Once oil is heated, add butternut squash, onion, and garlic, cook until softened 4 to 5 minutes. Add rice and toast 2 to 3 minutes, make sure rice doesn't stick to bottom of the pan. Add wine and cook until evaporated, stirring occasionally.

Ladle in stock in intervals, a couple of ladles at a time, allow liquid to evaporate each time while stirring constantly. Cook until rice is tender, approximately 18 to 20 minutes. Remove from heat and add butter in small pieces, cheese and season with salt and pepper, stir to combine.