



Butternut Squash Risotto

Jacob · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

If you like the naturally sweet flavor of butternut squash you'll love this risotto. It is so creamy and full of flavor. Great as a fall side dish or main course.

Ingredients

- 2 cups cubed butternut squash - 2 tablespoons butter - ½ onion
- minced - 1 cup Arborio rice - ½ cup dry white wine - 5 cups hot chicken stock - ¼ cup grated Parmesan cheese - salt and ground black pepper to taste

Instructions

1. Place squash into a steamer basket in a saucepan; fill with water to just below the bottom of the basket. Cover
2. bring to a boil
3. and steam squash until tender
4. 10 to 15 minutes. Drain; use a fork to mash squash in a bowl. Dotdash Meredith Food Studios Melt butter in a saucepan over medium-high heat. Add onion; cook and stir for 2 minutes until onion begins to soften
5. then stir in rice. Continue cooking and stirring until rice is glossy and the onion begins to brown on the edges
6. about 5 minutes more. Dotdash Meredith Food Studios Pour in white wine; cook
7. stirring constantly
8. until it has evaporated. Stir in mashed squash and 1/3 of the hot chicken stock; reduce heat to medium. Dotdash Meredith Food Studios Cook and stir until chicken stock has been absorbed into rice
9. 5 to 7 minutes. Add 1/2 of the remaining chicken stock
10. and continue stirring until it has been absorbed. Finally
11. pour in remaining stock
12. and continue stirring until the risotto is creamy. Dotdash Meredith Food Studios Stir in Parmesan cheese and season with salt and pepper. Dotdash Meredith Food Studios