



Squash Risotto

NIBBLEDISH CONTRIBUTOR

Ingredients

- acorn squash (1 medium to large) - arborio rice (2 cups) - vegetable broth (7 - 8 cups)
- chopped scallions (3 - 4 medium) - parmesan cheese (1 cup) - white wine (3/4 cup) -
olive oil (3/4 cup) - minced garlic (4 cloves) - chopped rosemary (1 sprig) - balsamic
vinegar (few tablespoons) - salt (to taste) - pepper (to taste)

Instructions

My favorite risotto recipe and a nice one for fall! Will serve about 6 as a main. - Squash Prep: Cut squash in half, scoop out seeds and mash, and continue cutting into eighths. Steam for about 10 - 12 minutes, peel and cube. Broth Prep: Meanwhile, bring the vegetable broth to a simmer and keep on low heat. Personally, I just use the instant bouillon variety. - Step 1: On low to medium heat in a separate pot, sweat shallots and garlic in olive oil. Step 2: Add rice and toast for about 3 - 5 minutes. Step 3: Stirring constantly, first add the white wine, then about half a cup of broth and a little squash at a time. Allow rice to absorb liquid each time before adding more. Step 4: When rice is al dente, stir in rosemary, salt, pepper and parmesan cheese. Step 5: Serve with a little balsamic vinegar drizzled on top.