

From the kitchen of David and Jennifer Deaven

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Vegetarian/Squash Risotto

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- A: 2T butter
1 onion, chopped
salt, pepper
- B: 1 squash (butternut), cubed
2T sage
- C: 1 1/2C rice
- D: 1/2C white wine
- E: 4C chicken stock
- F: 1/2C parmesan cheese

1. Saute (A) until translucent. Add (B) and saute 2 more minutes. Cover and reduce heat to low, simmer for 15 minutes or until squash softens.
 2. Add (C) and cook, stirring frequently, for 3 minutes.
 3. Add (D) and stir until absorbed.
 4. Add (E) gradually, waiting until absorbed before adding more.
 5. Remove from heat and stir in (F). Serve.
- Servings: 4



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