



## Butternut Squash Risotto

*Inspired by Our Life In The Kitchen*

BAH Note: I'm including the squash prep from OLITK's recipe even though I prepared mine differently. In a perfect world, I would have baked the squash the night before since the oven was otherwise occupied the next day.

- 2 cups Arborio rice
- 1 medium butternut squash
- 6 - 8 cups chicken broth
- 2 tablespoons butter
- 1/4 - 1/2 cup grated parmesan cheese

Heat oven to 350 degrees.

Cut the squash in half from top to bottom and scoop out the seeds and strings. Place the squash halves cut side down on a baking sheet. Bake for 30 minutes or until the squash is fork tender. Remove from the oven and let cool. Once cool enough to handle, remove the flesh from the skin and cut into small dice.

Bring the chicken broth to a simmer on the stove.

Meanwhile, heat the butter in a large pot or dutch oven. Add the rice and stir, coating the grains in the melted butter. Cook over medium low heat until the rice begins to turn translucent. Add a few ladles of the hot broth and stir until the liquid is nearly absorbed. Continue to add liquid a ladle or two at a time and stir until the rice is tender. Season to taste with salt.

Just before serving, stir in grated parmesan cheese.

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*butternut squash risotto* was posted by wendi on 14 january 2010 at [bonappetithon.com](http://bonappetithon.com)