

Creamy Butternut Squash Risotto with Arborio

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It's no surprise most Italian restaurants have risotto on their menu, it seems too complicated for the home cook. Am here to tell you it's not complicated at all. This creamy butternut squash risotto with arborio was a restaurant menu favorite, it's easy to make, uses few ingredients and it's delicious.

Risotto is a classic Northern Italian rice dish slowly cooked in broth until it becomes rich and creamy. The broth can be made from meat, fish, or vegetables—I used chicken broth, but if you're vegetarian, vegetable stock works just as well.

Things to know about this Creamy Butternut Squash Risotto with Arborio”

- The best rice for risotto is a short-grain Italian rice. Arborio is the most common. Their higher starch content is what gives risotto its creamy consistency.
- Toasting the rice in olive oil and butter before adding broth adds a nutty flavor and slight crunch. This simple step builds a flavorful base for the dish.
- Always use hot broth, adding it gradually a ladle at a time. Stirring as it absorbs releases the starches that

make the risotto silky and rich.

- Roasting the butternut squash intensifies its natural sweetness and creates caramelized edges. It's so good you'll have to resist eating it all straight from the pan before it makes it into the risotto!
- "If you enjoyed this butternut squash risotto, don't miss my Creamy Italian Sausage Risotto or my homemade restaurant mushroom Risotto for more rich, comforting flavors!

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- **Serving Size:** 4
- **Cook Time:** 35–40 minutes (about 10 minutes prep + 20–25 minutes cooking)

Ingredients

- 2 cups Italian short grain rice
- 1 small butternut squash, peeled seeded and cubed
- 2 Tbsp. olive oil + 2 tablespoons butter
- 1/2 cup minced shallots
- 1 Tablespoons minced garlic
- 2 cups chopped spinach
- 4 cups chicken stock
- 1 cup white wine
- 1 cup crumbled gorgonzola cheese
- 1 cup grated parmesan
- 2 tablespoons chopped Italian parsley
- 1/2 cup pine nuts
- salt and pepper to taste
- **INSTRUCTIONS**

1. Peel and cut butternut squash into cubes drizzle with olive oil, salt and pepper roast in a 375 degree oven for 30 minutes
2. Mean while heat chicken stock keep warm, in a deep saute pan heat the butter and olive oil, add onion and garlic, saute until translucent,
3. Add the rice cook until golden, salt and pepper to taste, add hot chicken stock slowly and a little at a time waiting until the stock is absorbed before adding more while stirring continuously, Continue adding the broth until all is used
4. Cook until risotto is firm to the bite cooked about 20 minutes. Add parmesan cheese, roasted butternut squash,
5. Add the gorgonzola and more broth if the sauce is to thick. Top with Italian parsley, more gorgonzola and toasted pine nuts...ENJOY!!