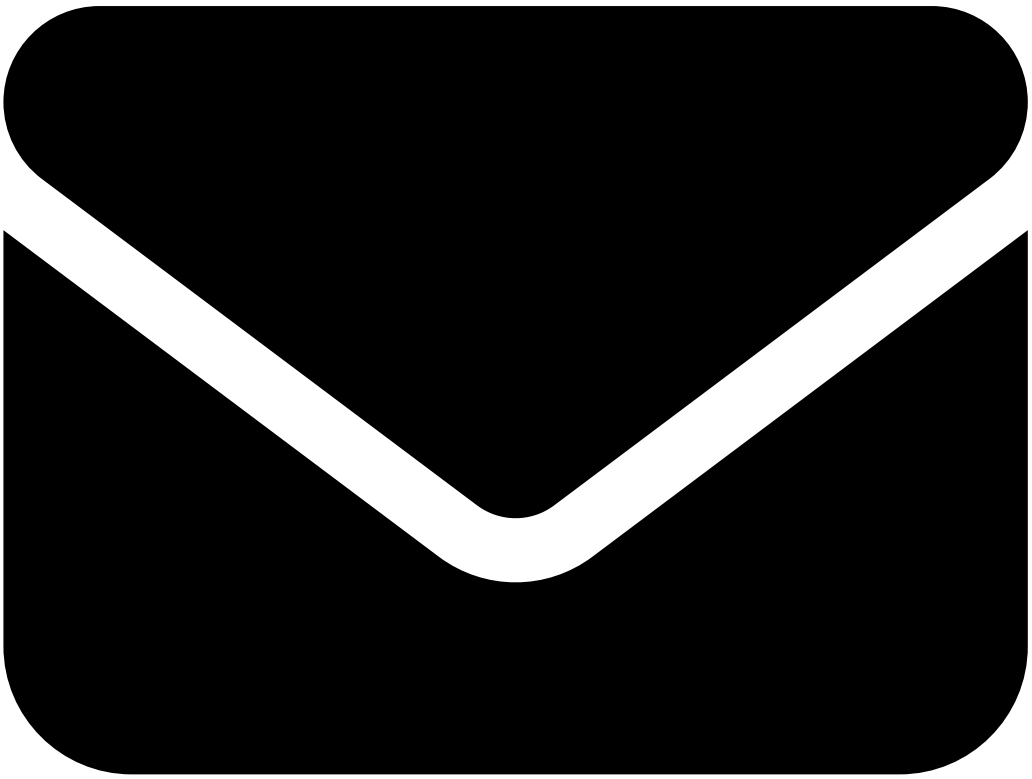
Creamy Butternut Squash Risotto with Arborio

Creamy Butternut Squash Risotto with Arborio”

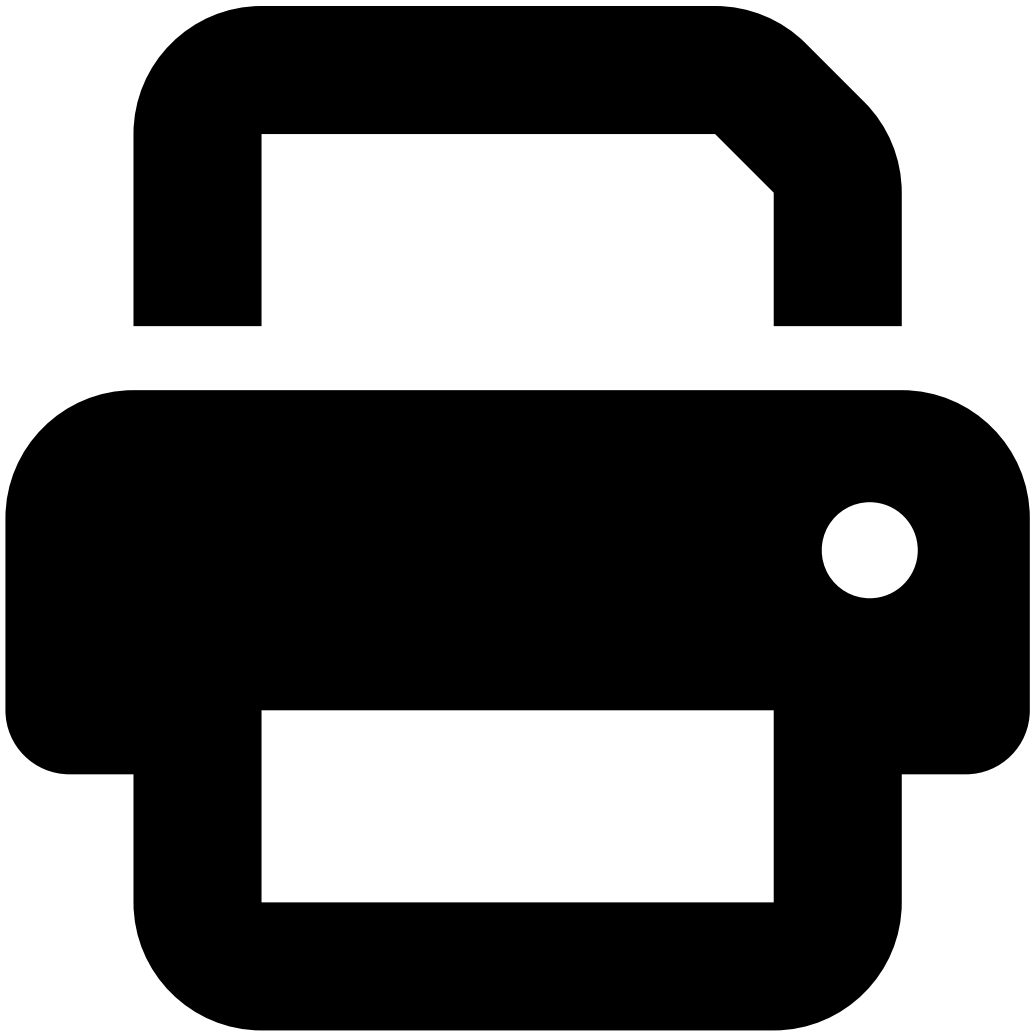
This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.








SMS



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.

Creamy Butternut Squash Risotto with Arborio



Creamy Butternut Squash Risotto is a comforting Italian-inspired dish made with creamy roasted butternut squash, Arborio rice, Parmesan cheese, and a touch of fresh herbs. The slow addition of warm broth creates the signature creamy texture of a classic risotto—perfect for a cozy fall or winter meal.

- 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

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!!

Main Course
Italian
creamy butternut squash risotto, Arborio rice,