

Butternut Squash Risotto

Adapted from Bon Appetit

BAH Note: One super easy change to BA's recipe would be to roast the squash in the oven instead of cooking it on top of the stove. If you do decide to roast it, go easy on the olive oil. You'll want the squash to incorporate into the risotto and I have no first hand experience with how a bunch of oil on your veg will impact that process. I didn't know what to expect from the Sherry Vinegar in the dish but it brought a subtle sweetness to the squash that was quite enjoyable.

- 4 tablespoons olive oil, divided
- 2 1/2 3 pounds butternut squash, peeled, seeded, and cut into 1/2 inch cubes
- 1 tablespoon fresh sage, finely chopped
- 1 tablespoon sherry wine vinegar
- 2 medium onions, chopped (about 3 cups)
- 3 cans vegetable broth
- 1 1/2 cups arborio rice
- 1 tablespoon butter, softened
- 1/4 cup parmesan cheese, grated (optional)

Heat half the olive oil in a dutch oven over high heat. Add the squash and a pinch of kosher salt and cook until it begins to brown, stirring occasionally. Reduce the heat to medium, add the sage, cover, and cook until the squash is tender, adding water or vegetable broth a 1/4 cup at a time if the pot begins to dry out. Once the squash is tender, stir in the sherry wine vinegar and transfer the squash to a bowl. Wipe the inside of your pot.

Heat the remaining oil in the dutch oven and cook the onion over high heat for 5 to 10 minutes. Reduce the heat to medium, cover, and cook for 20 minutes or until the onions are tender and well browned.

While the onions cook, bring the vegetable broth to a simmer in a large saucepan. Cover and keep warm over a low flame.

Once the onion are soft and brown, add the rice to the pot, and stir the rice so that it is coated with the oil in the pot. Once the rice starts to become slightly translucent, ladle in 1 cup of the warm vegetable broth and stir until almost all of the liquid is absorbed. Continue adding broth, a cup at a time, and stirring until the rice is tender and creamy.

Add the squash to the pot and stir to combine before stirring in the softened butter and parmesan cheese (if using). Enjoy immediately.