



# *Butternut Squash* **RISOTTO**

*By Chef Dave Bland and Chef Greg Beal*

*Serves 6*

- 1 butternut squash
- 1 ½ cups Arborio rice
- 3 oz olive oil
- 3 cups chicken stock
- 1 stick butter
- 4 strips of bacon, chopped
- 1 small onion, chopped
- ½ cup white wine
- 8 oz parmesan cheese



## **Directions:**

Preheat oven to 400 F. Peel and cube the squash and cook in the oven for 45 minutes until tender; then set aside.

In a sauce pan, heat oil on medium. In another pot simmer the wine and chicken stock. Place the onions and bacon in the pan and cook until tender. Next sauté the rice until it becomes translucent. Using a ladle, add generous amounts of the wine and stock mixture, stirring the rice constantly. Ladle the remaining liquid into the rice and cook until the rice becomes tender. Finally add the cooked squash and parmesan cheese.

[www.circlesquarecommonsfarmersmarket.com](http://www.circlesquarecommonsfarmersmarket.com)