

Winter Squash Risotto

Larkin Rogers

1 small onion, finely diced
½ butternut squash, cut into ½ inch dice
1 apple, cut into ½ inch dice
6-8 cups of vegetable or chicken stock
2 cups arborio rice
thyme to taste, chopped
rosemary to taste, chopped
½ lb Gruyère cheese, finely diced
½ lb mozzarella cheese, finely diced
4 Tbs butter, divided

Serves 4

Preheat oven to 400°. Toss squash lightly with olive oil & salt & pepper, and bake until tender, approximately 15-20 minutes. Set aside.

In a small skillet, melt 1 Tbs butter and sauté apple until tender. Set aside.

Melt butter in a wide, deep skillet or stock pot over medium heat. Add onion and sauté until translucent. Add rice & herbs and stir to coat. Add stock to cover and stir until liquid is absorbed. Continue adding stock one ladle at a time and stirring until rice is fully cooked. Add squash, apple and cheeses and stir to combine.

Recipes brought to you by:

Countryside Farmers' Markets

Visit our website for more information about the market & other great tasting recipes!

www.cvcountryside.org