

## **Butternut Squash Risotto**

*Adapted from The Complete Cooking Light Cookbook, ©2000*

**Yield:** About 3 servings, for an entrée.

### **Ingredients:**

- 3 (14.5-oz) cans vegetable broth
- 1 T olive oil
- 3/4 cup thinly sliced leek
- 1 cup thinly sliced celery
- 1-1/2 cups uncooked Arborio rice or other short-grain rice
- 1 T thinly sliced fresh sage
- 1/3 cup dry white wine
- 4 cups peeled butternut squash (about 1-1/4 pounds), cut into 1/2-inch cubes
- 1/3 cup grated fresh Parmesan or Romano cheese
- 2 tsp lemon juice
- 1/4 tsp white pepper

### **Instructions:**

1. Bring broth to a simmer in a medium saucepan (do not boil). Keep warm over low heat.
2. Heat oil in a large saucepan over medium heat. Add leek and celery; sauté 2 minutes.
3. Add rice and sage; cook 1 minute, stirring constantly.
4. Stir in wine; cook 1 minute or until liquid is nearly absorbed, stirring constantly.
5. Stir in 1/2 cup broth and squash; cook until liquid is nearly absorbed, stirring constantly.
6. Add remaining broth, 1/2 cup at a time, stirring constantly until each portion of broth is absorbed before adding the next (about 25 minutes total).
7. Stir in Parmesan cheese, lemon juice, and pepper.