



Kitchen time: 25 minutes | Serves: 2-4 | Entrée or Side Dish

Autumn Squash Risotto

Autumn wouldn't be complete without a warm bowl of risotto. We look forward to this version with butternut and delicata squash every year! A lovely vegetarian entrée for two or a perfect side dish for four, plus leftover squash soup for lunch!

IN YOUR KIT:

Delicata Squash

K&M Cortina's
Risotto Starter

K&M Roasted
Butternut Squash
Soup

K&M Garlic
Parmesan
Compound Butter

Shaved Parmesan

Roasted Pepitas

PANTRY ITEMS:

Olive Oil

Salt & Pepper

White Wine
(optional)

PREPARATION:

1) **Preheat** oven to 425°F.

2) Halve and remove seeds from the **squash**. Cube into $\frac{3}{4}$ inch pieces and place on a sheet pan. Drizzle with **olive oil** and 1 tsp **salt**, then roast 20-25 minutes until tender and browned.

3) Pour the **risotto** base into a large pan over medium heat and break apart with a wooden spoon. Add $\frac{1}{2}$ cup **white wine** or water and bring to a simmer.

Chef's Tip: If you like your risotto more al dente, start with $\frac{1}{2}$ cup of water and add more according to your taste.

4) Cook until the liquid is almost absorbed, then add 1-1 $\frac{1}{2}$ cups of **soup**. Stir occasionally until the liquid is absorbed and the rice is tender, about 5-10 minutes.

5) Turn heat off and stir in 3-4 Tbsp **compound butter**. Fold in half of the roasted squash. Taste and season with **salt** and **pepper**, as desired.

6) Transfer to a serving dish and top with $\frac{1}{2}$ cup **parmesan**, remaining roasted squash, and $\frac{1}{4}$ cup **pepitas**. Serve and enjoy!



INGREDIENTS

K&M Cortina's Risotto Starter (arborio rice, water, onion, butter, garlic), **K&M Roasted Butternut Squash Soup** (water, butternut squash, carrot, onion, garlic, extra virgin olive oil, ginger, sea salt, sage, thyme), **K&M Garlic Parmesan Compound Butter** (butter, parmesan cheese, garlic, parsley, sea salt, cayenne pepper), **Roasted Pepitas** (pumpkin seeds, canola oil, sea salt).

ALLERGENS

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