



Pumpkin Risotto

Yummy baked risotto made with pumpkin.

Ingredients © Maggie Oster
2 cups vegetable stock
3 T. extra-virgin olive oil
½ cup onion, finely chopped
1 garlic clove, minced
1 cup Arborio rice
¼ cup dry white wine
1 cup pumpkin, peeled and diced ½-inch chunks
1 tsp. fresh sage, minced
Pinch of nutmeg
½ cup Parmesan, grated

Preparation

Preheat oven to 400 degree F. In a saucepan, bring the broth to a simmer over medium heat, then cover, reduce heat, and keep at a simmer.

In another saucepan, warm olive oil over medium heat. Stir in the onion and garlic and cook until softened. Stir in the rice and cook until the edges begin to turn translucent, about 3 minutes. Add the wine, and stirring frequently, cook until absorbed, about 2 minutes. Stir in the pumpkin, sage and nutmeg.

Spread the rice mixture into a 8 by 8-inch baking dish. Pour the warm broth over the top. Bake until the rice is tender and the liquid is absorbed, 25 to 30 minutes. Stir in the Parmesan cheese. If desired, season with salt and pepper.

Makes 3 to 4 servings.