

RECIPE OF THE WEEK

BUTTERNUT SQUASH RISOTTO WITH BACON AND SAGE

Serves: 4-6

Ingredients
• Chicken broth — 4C
• Dry white wine — 1/2C
• Olive Oil — 2T
• Sage leaves, fresh — 10
• Bacon, cut — 4
• Shallots, minced — 2 medium
• Butternut pumpkin or sweet potato, diced 1.5cm — 2C
• Arborio rice — 1.5C
• Parmigiano-reggiano, grated — 1/2C

Combine chicken broth and wine in small saucepan over med heat. In medium saucepan heat oil over med heat add sage leaves, fry turning once, until dark green. With fork, transfer onto plate lined with paper towel to drain. Put bacon in pan, cook until browned transfer bacon onto plate with sage

Add shallots to pan cook for 1min. Add pumpkin/potato and rice, cook for 1 min, add enough broth to cover rice. Cook stirring frequently until most of the broth is absorbed. Add more  a little at a time until rice is tender

Crumble half the bacon and sage leaves into risotto. Stir in cheese. Serve using rest of sage and bacon as garnish