

Butternut Squash Risotto with Pancetta, Sage and Toasted Pine Nuts

Ingredients

1 medium butternut squash, peeled and cut into 1/2 - 1 inch cubes
6 tablespoons olive oil
5-6 slices bacon or pancetta, diced
8 cups low sodium chicken broth
1/2 medium onion, very finely diced
1 3/4 cup arborio rice
3/4 cups dry white wine
Salt and pepper to taste
1/2 cup grated parmesan
1/2 teaspoon Italian seasoning
1 tablespoon fresh sage, finely minced
4-5 tablespoons pine nuts

Directions

Preheat oven to 375F. Toss butternut squash with 3 tablespoons olive oil and place on a baking sheet. Roast in oven for 25-30 minutes until tender (some pieces may be lightly charred; this is ok). In a dry non-stick pan, toast pine nuts until golden brown. Reserve.

Bring broth to a simmer in a medium pan. In a large skillet render the bacon or pancetta until you have crispy bits to use as garnish. Remove the bacon bits with a slotted spoon and reserve, keeping the rendered bacon grease in the pan.

Add remaining 3 tablespoons of olive oil to the pan. When hot, add diced onions and cook until translucent, about 1 to 2 minutes. Add uncooked rice and stir for a minute or two, allowing it to be coated with the other ingredients.

Pour in wine and cook for a minute or two.

Now, start adding broth a cup to a cup and a half at a time, stirring gently and allowing each addition to absorb into the rice. Repeat for 25 to 30 minutes, or until rice is al dente. (You might not need to use all the broth.) At the end, stir in a little more liquid and turn off heat. Add in the roasted squash and parmesan and stir.

Garnish with the reserved pancetta, pine nuts and minced sage. Serve immediately.