

the modern romantics

BUTTERNUT SQUASH RISOTTO WITH PARMESAN AND BACON



Prep Time: 20 minutes
Cook Time: 50 minutes
Servings: 6-8 servings

INGREDIENTS

6 thick-cut slices applewood-smoked bacon
2 tablespoons good olive oil
1 tablespoon unsalted butter
1 large yellow onion, chopped
2 teaspoons chopped fresh thyme leaves
1 1/2 cups arborio rice
3 cups good chicken stock
3 cups (3/4-to-1-inch-diced) peeled butternut squash
1/2 cup freshly grated parmesan cheese

DIRECTIONS

1. Preheat the oven to 375 degrees F. Place the bacon on a baking rack set on a sheet pan and bake it for 20 to 30 minutes, until browned (it won't be crisp). Cut the bacon in very large dice.
2. Meanwhile, in a small Dutch oven pot, heat the olive oil and butter over medium heat. Add the onion and cook for 6 to 8 minutes, until tender and starting to brown. Add the thyme, 2 teaspoons salt and 1 teaspoon pepper and cook for 1 minute. Add the rice and chicken stock and bring to a simmer. Place the squash on top of the rice mixture, cover, and bake in the same oven with the bacon for 30 minutes, until the squash and rice are tender. Check once during cooking and add a little chicken stock if it's dry.
3. Sprinkle the bacon and parmesan on the squash and rice and bake uncovered for 15 to 20 minutes, until most of the liquid evaporates, the rice and butternut squash are tender, and the cheese has melted. Serve hot directly from the pot.

bon appetit