

## **One Pot Butternut Squash Risotto with Mushrooms**

### **Ingredients:**

1 cup arborio rice  
1 small shallot diced  
1 pound butternut squash peeled- cut into chunks  
1 small package sliced mushrooms  
3 cups vegetable broth  
4 garlic cloves  
4 tablespoons Wild Mushroom and Sage Olive Oil  
2 tablespoons butter  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/2 grated Parmesan cheese

### **Directions:**

Heat olive oil in a stock pot with a cover over medium heat.

Sauté shallot for a few minutes until golden-add mushrooms and garlic. Cook mushrooms until reduced in size and lightly browned

Add butternut squash, salt, and pepper. Cook roughly 7-8 minutes. Stirring frequently.

Add rice and vegetable stock. Stir everything together. Bring to a boil and then to a simmer with lid on medium-low heat for 30 minutes. Uncover the pot and check that the rice is tender and done!

Add butter to the pan and stir as it melts.

Serve immediately and finish off with finely grated cheese.

.