

Risotto with Roasted Butternut Squash & Kale

Ingredients:

Vegetable broth 6-8 cups

1 small butternut squash, cut into ½ inch cubes, about 2 cups

2 TBSP olive oil

2 tsp minced garlic

Thyme (3 sprigs plus 1 tsp leaves)

Salt & pepper

2 cups kale, stems removed

2 TBSP butter

3 medium leeks, white parts only, cut in half lengthwise, sliced and washed. About 3 cups.

1½ cups Arborio rice

½ cup white wine or broth

½ cup grated Fontina cheese (or substitute parmesan)

Serve with ¼ cup Parmesan

Instructions

1. Toss the squash in a baking dish with 1 TBSP olive oil, half of the garlic, ¼ tsp salt and a pinch of pepper. Add 3 sprigs of fresh thyme to the pan. Roast until tender, about 20 minutes.
2. Bring a pot of water to a boil and salt lightly. Cook kale until tender - 3 to 4 minutes. Drain and when cool, squeeze out excess water. Coarsely chop the kale and set aside.
3. Heat the butter and 1 TBSP olive oil in a large saute pan and add the leeks, ¼ teaspoon salt and a pinch of pepper. Cook over medium heat until leeks begin to soften, about 2 minutes. Add the remaining

garlic and 1 tsp fresh thyme and cook 1 minute more. Add the rice and cook for 1 to 2 minutes, stirring constantly. Add the stock, 1 cup at a time, stirring gently, allowing the rice to absorb each cup before adding more.

4. After the rice has absorbed 4 cups of broth, stir in the wine, the squash and the kale. Lower the heat to medium low and cook, continuing to add the broth 1 cup at a time until the rice and squash are tender. There should be a bit of sauce. Stir in the cheese. Adjust seasoning with salt and pepper. Serve with parmesan.

The story behind this recipe. My husband and I love the cookbook from the Green's Restaurant, Field of Greens by Annie Somerville, so we bought the second one - Everyday Greens and adapted this recipe from there. This recipe is definitely some work, so save it for a romantic weekend meal.