

BUTTERNUT SQUASH BAKED RISOTTO

(adapted from Everyday Food, November 2010)

1 T olive oil
1/2 T butter
1 shallot, very finely diced
2 tsp fresh thyme leaves
1/2 tsp red pepper flakes
1 cup Arborio rice
salt and pepper
1/4 cup dry white wine
1 + 1/2 cups diced butternut squash
1 + 3/4 cup vegetable broth
spinach and baby arugula leaves (2 cups total)
grated parmiggiano reggiano

Heat the oven to 400F. Saute the shallots in olive oil and butter until translucent, add the fresh thyme, red pepper flakes, and season lightly with salt and pepper. Add the rice and cook, stirring constantly, for about 4 minutes. Add the wine, cook until almost absorbed, a couple of minutes more. Add the vegetable stock, and the butternut squash pieces, season again with salt and pepper, bring the mixture to a full boil.

Transfer to an oven-proof container (preferably with a lid), stir the spinach and arugula leaves. Cover with the lid (or with aluminum foil), and bake until the rice is cooked but there's still some liquid in the dish. Add fresh parmiggiano reggiano before serving, and a little more black pepper, if you are so inclined.

(Makes 4 substantial servings)