

BUTTERNUT SQUASH RISOTTO

makes: 4 servings

INGREDIENTS

1 medium butternut squash	1 1/2 cups arborio rice
5 cups low-salt chicken broth	1/2 cup dry white wine
1 1/2 cups chopped onion	1/2 cup freshly grated Parmesan cheese
4 teaspoons finely chopped fresh thyme	

- P**reheat oven to 400°F. Pierce squash several times. Place on baking sheet; roast until tender, about 1 hour. Cool. Cut squash in half; discard seeds. Scoop flesh into processor. Puree until smooth. Measure 1 1/2 cups puree (reserve remaining puree for another use).
- B**ring broth to simmer in heavy small saucepan; reduce heat to low and keep hot. Heat remaining 2 tablespoons olive oil in heavy large saucepan over medium-high heat. Add onion and cook until beginning to brown, stirring often, about 5 minutes. Add chopped garlic and 2 teaspoons thyme; stir 1 minute. Add rice and stir 1 minute. Add wine; stir until almost absorbed, about 2 minutes. Reduce heat to medium.
- A**dd 1 cup hot broth and cook until almost all liquid is absorbed, stirring often. Continue adding hot broth 1 cup at a time and stirring frequently until rice is almost tender, about 15 minutes.
- R**ewarm reserved 1 1/2 cups squash puree in microwave. Add warm puree to risotto and stir until rice is tender but still firm, about 2 minutes. Stir in Parmesan cheese and remaining 2 teaspoons thyme. Season with salt and pepper.