



# The **ingles** T a b l e

with Gigi Stewart  
**BUTTERNUT SQUASH RISOTTO**

## Shopping List

- 1/4 cup of celery
- 2 cups of rice
- 1/2 cup of wine
- 3 cup warm broth
- 1 butternut squash
- 2 tbsp of parmesan cheese
- 2 tbsp of parsley

## Cooking Instructions

1. Put the celery and the rice in a hot pan until the rice turns opaque.
2. Add the wine to the rice to absorb it.
3. Pour 1 cup of warm broth and let it cook for 10 minutes while stirring.
4. Add 2 cups of warm broth and let it cook for another 10 minutes while stirring.
5. Incorporate the butternut squash, the parmesan cheese and the parsley with the rice. Then Mix together.

