

Butternut Squash Risotto (Instant pot)

Ingredients

2 tablespoons of butter
2 cups sliced leeks (one extra large leek)
4 garlic cloves, rough chopped
8 sage leaves, chopped
1 cup Arborio rice
2 heaping cups butternut squash, cubed
1/4 cup white wine
2 cups veggie stock or chicken stock
1/2 teaspoon salt
1/8 teaspoon white pepper
1/2 teaspoon nutmeg the nutmeg makes this- don't leave it out!
2-3 handfuls baby spinach
1/2 cup parmesan or pecorino cheese

Scrape up more browned bits. Add the salt, pepper and nutmeg, and give a good stir.

Seal the instant pot and pressure cook on HIGH for 6 minutes. Naturally, release for 5 minutes, then manually release.

Stir the risotto, adding the spinach and cheese. As the butternut breaks down a bit, it will add a nice natural creaminess to the risotto.

Method

Slice and rinse leeks, separating rings (rinsing will help them to soften faster).

Set Instant Pot to the "Saute" function.

Heat oil in the instant pot, add the rinsed leeks and stir for 2 minutes. Add garlic, sage and rice, stir for 2 minutes.

Add butternut squash, and keep stirring for a couple of minutes, until there is a bit of browning on the bottom of the instant pot.

Add the wine and scrape up the browned bits- a wooden spoon is good for this. Let all the wine cook off, about 2-3 minutes. Add the stock or broth.

