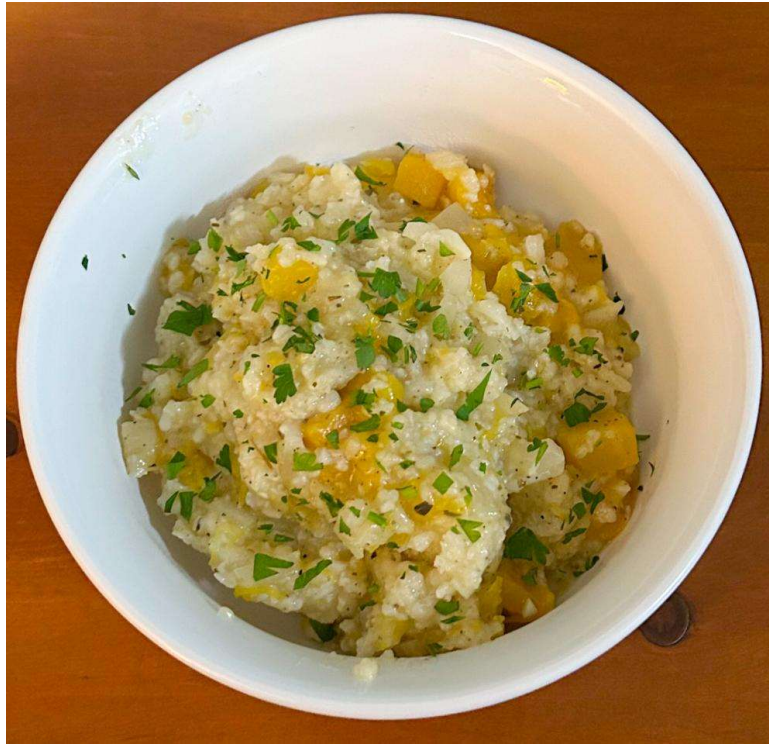


Slow-Cooker Butternut Squash Risotto

Makes 4 Servings



1 1/4 cups arborio rice
2 tablespoons olive oil
4 cups vegetable stock
12 ounces frozen chopped butternut squash
1 onion chopped
2 garlic cloves minced

1 tablespoon dried sage
1 teaspoon salt
1/4 teaspoon black pepper
3 tablespoons Parmesan cheese
2 tablespoons unsalted butter

In the slow-cooker mix together arborio rice and olive oil.

To the slow-cooker add vegetables stock, butternut squash, onion, garlic, sage, salt, and black pepper. Stir together to combine.

Cover and cook on HIGH for 2-3 hours.

Add parmesan cheese and unsalted butter. Stir until melted.

Spoon into bowls.

Serve