

BUTTERNUT SQUASH RISOTTO

INSTRUCTIONS

1. Set the oven to 350 degrees.
 - If you have a convection oven, turn the fan on low or temperature to 375 degrees.
2. Uncover short rib and replace lid with foil
3. Place short rib in oven (Do not need to wait for oven to preheat)
4. Place garlic, shallots and white wine in a cold saute pan on medium heat
5. Place butternut squash puree in pan
6. Your puree will be ready when it does not spread in pan any longer
7. Add risotto to pan and mix
8. Mix in a little bit of chicken stock, repeat until you like the consistency of risotto
9. Add herbs, salt and pepper, and all but a pinch of parmesan cheese and mix. Once mixed, you can turn off the heat
10. Place greens in oven without lid until warm
11. Place risotto on a plate, then greens, then short rib and top with parmesan cheese
12. Enjoy!

Dessert:

1. Place NC apple bread pudding in an oven-safe dish to warm in oven while preparing dinner
2. Turn off oven while eating
3. Remove from oven when ready to serve

BUTTERNUT SQUASH RISOTTO

MAINS

Shallots, garlic and white wine

Fresh herbs

Chicken broth

Butternut squash puree

White wine

Parmesan cheese

Braised short rib

Wilted greens

Pre-cooked risotto

DESSERT

NC Apple Bread Pudding