



## ROASTED PUMPKIN & PARMESAN RISOTTO

*Prep. time 15 minutes | Cooking time 20 minutes | Serves 2*

Another of our selection of vegan risottos, this roasted pumpkin and Parmesan one is a marvel of vegan cuisine. Using our Italian Hard style Sheese it has that delicious nutty overtone you've come to expect from Parmesan and will give your dinner a wonderful Italian twist.

### Ingredients

- 1 small pumpkin or ½ butternut squash, peeled and cut into chunks
- 2 tablespoons olive oil
- Pinch of chilli flakes
- 1 large leek, sliced
- 2 cloves garlic, crushed
- 200g risotto rice
- 2 teaspoons cumin
- 2 teaspoons mixed herbs
- 1 litre vegetable stock
- Black pepper
- 1 tablespoon Bute Island Original Creamy Sheese
- 50g Bute Island Grated Hard Italian Style
- 2 large handfuls of spinach



### Cooking Method

Preheat the oven to 190 degrees C and place in one single layer on a baking tray.

Drizzle with 1 tablespoon of oil and sprinkle over the chilli flakes and stir to coat. Roast for 25-30 minutes until softened and golden.

Meanwhile heat the remaining 1 tablespoon oil in a large pan and add the leek and garlic. Cook on a medium-high heat for 5 minutes.

Stir in the rice, cumin and herbs then add a ½ cup at a time of the stock – continue for 20 minutes, stirring regularly throughout.

Once the rice has cooked and most of the liquid has been absorbed, stir in the Creamy Sheese, spinach leaves and most of the Parmesan and allow to heat through.

Dish out onto plates or into bowls, top with some roasted pumpkin and scatter over the remaining Parmesan. Dig in!