



## **Squash, Pea & Grated Hard Italian Risotto**

*Preparation Time 15 minutes | Cooking Time approx. 35 minutes.*

A delicious risotto made with creamy squash, leeks, peas and our Grated Hard Italian Style Sheese. If like us you're a risotto fan, you're going to love this recipe that's full of flavour and makes a great dinner time treat!

### **Ingredients**

- 1 tablespoon oil
- 1 onion or leek, chopped
- 2 cloves garlic, crushed
- ½ butternut squash, peeled, seeded and chopped
- 1 teaspoon dried mixed herbs
- 300g risotto rice
- 750ml vegetable stock
- 100g frozen peas
- Black pepper and salt, to season
- 2 large handfuls baby spinach
- Fresh parsley leaves, chopped
- 60g Bute Island Parmesan Style Sheese

### **Cooking Method**

Heat the oil in a large pan and add the onion or leek and garlic and cook for 5 minutes on a medium heat to soften.

Add in the herbs and squash cubes and continue to cook for another 5 minutes.

Stir through the risotto rice and pour in the stock. Simmer for 15 minutes, stirring frequently.

Add in the peas and seasoning and continue cooking for a further 10 minutes, stirring regularly as the liquid absorbs, then in the last few minutes stir in the spinach leaves and half of the Parmesan.

Serve between bowls and sprinkle with remaining Sheese. Enjoy!