



Recipe Name – Butternut squash risotto		
Serves 4	Skill Level – Easy	Preparation Time 15 minutes Cooking time 40 minutes
Metric	Imperial	Ingredient
4 rashers		back bacon, trimmed of fat and chopped into peices
1 tablespoon		vegetable oil
1		large onion finely chopped
1 small		butternut squash, peeled and chopped into bite sized pieces
300g		risotto rice (Arborio)
1 litre		good vegetable or chicken stock
		pepper to season
<ol style="list-style-type: none"> 1. Cook the bacon and butternut squash in a large non stick frying pan with the oil for 10 minutes 2. Add the onion and continue to cook for about 5 minutes. The squash and onion should both have softened 3. Stir in the rice, then add the hot stock, stir again and bring to a simmer 4. Cook for 15-20 minutes, stirring regularly to make sure the rice does not stick 5. When almost all the stock has been absorbed and the rice is tender the dish is ready. Season and serve 		

Recipe tip: Try replacing the bacon with chicken pieces.

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