

# Roast Pumpkin & Silverbeet Risotto



- *2 cups Arborio Rice*
- *Approx 1.5 litres chicken stock*
- *1 1/2 onions finely chopped*
- *2 cloves garlic*
- *1/2 a butternut pumpkin cubed*
- *4 large stalks silverbeet shredded*
- *2 tbs grated or shaved parmesan cheese*

## Method

- 1. Toss cubed pumpkin in olive oil, salt and pepper. Bake at 200°C for approx 40 minutes*
- 2. Soften finely chopped onion in olive oil with minced garlic*
- 3. Add 2 cups of rice and stir until rice glistens. Add hot stock, 1 cup at a time until absorbed. Keep adding stock at point of absorption until rice is cooked to taste*
- 4. Stir through chopped silverbeet and lightly toss through pumpkin and parmesan*