

Easy Pumpkin Risotto

Prep time: 5 min | Cook time: 25 min | Total time: 30 min

Ingredients

2 tablespoons olive oil
1/2 yellow onion, diced
1 teaspoon salt
1/2 cup Food Club 100% Pure Pumpkin puree
2 cups arborio rice
4-5 cups Food Club Chicken Cooking Stock,
divided
1/2 cup shredded Parmesan cheese

For Topping
6 strips Food Club Bacon,
cooked and crumbled
Parmesan cheese
8 fresh sage leaves

Method

1. In a large skillet or frying pan, heat olive oil over medium heat. Add fresh sage leaves and fry until crispy, about 5 seconds. Transfer to paper towel. To the same pan add onion and salt. Cook until fragrant, about 5 minutes. Add rice and coat with oil, stirring 1 minute longer.
2. Add pumpkin puree and 1 cup chicken stock, bringing up to a gentle simmer. Stir constantly until liquid is absorbed, 3-5 minutes. Repeat, 1 cup at a time, until stock is gone or rice is cooked fully.
3. Stir in Parmesan and serve immediately. Garnish with bacon crumbles, fried sage leaves, and additional Parmesan, if desired.



Serves 4