

## Roasted Butternut Squash Risotto with Pancetta

Author: From a cooking class with Phillis Carey

Carolyn T's  
Main Cookbook

**Servings: 6**



**2 pounds butternut squash, peeled, 3/4 inch cubes**  
**2 tablespoons olive oil**  
**Salt and pepper to taste**  
**5 cups chicken broth**  
**1/2 teaspoon saffron threads, 4-5 pinches**  
**3 tablespoons unsalted butter**  
**2 ounces pancetta, diced**  
**1/2 cup shallots, diced**  
**1 1/2 cups arborio rice**  
**1/2 cup dry white wine**  
**1 tablespoon fresh sage, chopped**  
**3/4 cup Parmigiano-Reggiano cheese**  
**3 tablespoons unsalted butter**

**Blog: Carolyn T's Blog:**  
**<http://tastingspoons.com>**

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*Per Serving (excluding unknown items): 441 Calories; 18g Fat (37.8% calories from fat); 12g Protein; 55g Carbohydrate; 2g Dietary Fiber; 38mg Cholesterol; 909mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 3 Fat.*

*Description: Absolutely fabulous deep flavor.*

1. Preheat oven to 400.
2. Toss squash cubes with olive oil and season with salt and pepper. Spread squash out on a parchment-lined (or Silpat) baking sheet and roast in oven for 25-30 minutes, tossing once, until very tender. Set aside.
3. In a saucepan bring the chicken broth and saffron to a simmer.
4. In a Dutch oven melt butter over medium heat. Add pancetta and shallots and cook for 10 minutes or until shallots are tender and pancetta cooked. Stir in arborio rice and toss with butter mixture.
5. Stir in white wine and cook for about 2 minutes, stirring constantly. Add 1/3 of the chicken broth mixture and cook, stirring often, until broth is almost absorbed. Continue cooking, adding ore broth as the rice absorbs it. Continue cooking until the rice is just about tender, about 30 minutes total time. Season with salt and pepper.
6. Stir in the sage and the roasted squash and heat it through, about 2-3 minutes. Remove from heat and stir in the butter and Parmesan cheese. Stir to combine well. Serve immediately.