

# PUMPKIN AND CRANBERRY RISOTTO



## INGREDIENTS

- 1 tbsp. butter
- 3 1/2 cup vegetable broth
- 1/2 cup onion, chopped
- 1 tbsp. olive oil
- 1 1/2 cup Arborio rice
- 1/2 cup dry cranberries
- 1/2 cup dry white wine
- 1 tbsp. thyme, chopped
- 1 cup pumpkin, 1/4 in. diced
- 1 tbsp. parsley, chopped
- 1/4 cup parmesan cheese, grated
- 1 tbsp. oregano, chopped
- Salt and white pepper to taste

## DIRECTIONS

- Bring vegetable broth to a boil in a medium saucepan. Reduce heat to low, keep warm.
- Melt the butter and the oil in a large saucepan over medium heat. Add the onions and cook, stirring frequently for 2 minutes. Add the rice and cook, stirring frequently for 2 minutes.
- Add the wine and simmer, stirring frequently until all the liquid is absorbed. Stir in the pumpkin.
- Add 3/4 cup vegetable broth to rice. Reduce heat and simmer stirring frequently until absorbed. Continue adding the broth 1/2 cup at a time, allowing each addition to be absorbed before adding more broth. Rice should be tender but still to the bite and the mixture should be creamy. This should take about 20 to 25 minutes.
- Stir in the sweetened dry cranberries and cheese. Add salt and pepper to taste.
- Garnish with thyme, parsley, oregano and enjoy!!