



# Creamy Butternut Squash Risotto Recipe

## A Cozy Bowl of Sunshine

This risotto is like a hug in a bowl. It is warm and creamy and so comforting. The butternut squash makes it a beautiful sunny yellow color.

I love making this on a crisp autumn day. The smell fills the whole house. It makes everything feel cozy and safe.

## The Little Dance of the Rice

Making risotto is a little bit of a dance. You add the broth slowly, one half-cup at a time. You must stir and wait, stir and wait.

This patience is the secret. It coaxes the starch out of the rice. That is what makes it so wonderfully creamy without any fancy tricks.

What is your favorite cozy meal to cook on a slow day? I would love to know.

## **A Funny Little Mistake**

The first time I made this, I was in a hurry. I dumped all the broth in at once. Oh, what a mushy mess it was.

I still laugh at that. It taught me a good lesson. Some things cannot be rushed. Good food, and good times, need a little patience.

## **Why This Simple Meal Matters**

Sharing a homemade meal is a powerful thing. It is not just about eating. It is about taking care of each other.

When you cook for someone, you are saying you matter to me. That is a feeling that feeds the heart, not just the belly. This matters more than a perfect dish.

Do you have a food that makes you feel cared for? Tell me about it if you like.

## **The Magic of Just One Pan**

I love that this whole meal happens in one skillet. Everything cooks together, getting to know each other. The squash, the shallots, the rice, they all become friends.

Fun fact: The type of rice, Arborio, is a special short-grain rice. It has

more starch than other kinds. That is the magic behind the creaminess.

## **The Grand Finale: Cheese and Cream**

At the very end, you stir in the cream and Parmesan cheese. Doesn't that smell amazing? It all comes together in a rich, silky sauce.

This is the reward for all your stirring. You have created something truly special from simple ingredients. That is a wonderful feeling.

Are you a fan of extra Parmesan on top, or just a little? I always add an extra sprinkle.





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## Ingredients:

Ingredient	Amount	Notes
unsalted butter	3 tablespoons	
butternut squash, peeled, cut into ¼-inch cubes	2 cups (410 g)	
shallot, finely diced	1 medium	
garlic, minced	1 teaspoon	
Arborio rice	1 ½ cups (295.5 g)	
kosher salt	½ teaspoon	
dry white wine	½ cup	
hot chicken broth	4 cups (960 g / 32 ounces)	
heavy cream	¼ cup (59.5 g)	
freshly grated Parmesan cheese	1 cup (100 g)	plus more for serving
fresh parsley, chopped		for garnish





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## My Cozy Butternut Squash Risotto

I love making risotto on a crisp autumn day. It makes the whole house smell wonderful. This one is as creamy as a hug in a bowl. My grandson says it tastes like sunshine. I think that's the sweet squash talking.

See also Brussels Sprouts with Apples and Almonds Recipe

Let's get our pot ready. You'll want to use a good, heavy skillet. It makes all the difference. Now, follow these steps with me. I promise it's easier than it looks.

- **Step 1:** Melt your butter in the pan. Toss in the squash and shallots. They will sizzle and dance. Cook them until they feel soft. I still laugh at how the shallots make my eyes water.
- **Step 2:** Stir in the garlic. Doesn't that smell amazing? Cook it for just a minute. Then add the rice and salt. Stir it all together. The rice will look a little shiny.
- **Step 3:** Now for the wine! It will hiss and steam. Let the rice drink it all up. This part always reminds me of my first cooking class. (Hard-learned tip: Keep your broth hot in another pot. Cold broth makes the rice grumpy.)
- **Step 4:** Here is the relaxing part. Add the hot broth, one half-cup at a time. Stir and wait for it to soak in. Then add more. This takes some patience, but it's worth it. **What's your favorite song to stir to? Share below!**
- **Step 5:** After about half an hour, the rice will be tender. It should still have a little bite. Turn off the heat. Stir in the cream and Parmesan. Watch it get all dreamy and creamy.
- **Step 6:** Spoon it into bowls right away. Top it with parsley and more cheese. Risotto waits for no one! It's best when it's fresh and hot.

**Cook Time:** 40-45 minutes

**Total Time:** 50 minutes

**Yield:** 4 servings

**Category:** Dinner, Vegetarian

## Three Tasty Twists to Try

This recipe is like a good friend. It's happy to change things up. Here are some fun ideas if you're feeling adventurous. I've tried them all in my kitchen.

- **Bacon & Sage:** Fry some chopped bacon first. Use the bacon fat to cook your squash. Crumble the bacon on top at the end. Add a few crispy sage leaves too.
- **Apple & Sausage:** Add some chopped apple with the squash. Swap the wine for apple cider. Stir in cooked, crumbled sausage at the end. It feels like a harvest festival.
- **Spicy Kick:** Add a big pinch of red pepper flakes with the garlic. It gives the creamy risotto a little surprise. My son loves it this way.

See also [Easy Creamy Corn Casserole Recipe](#)

**Which one would you try first? Comment below!**

## Serving Your Masterpiece

Now, what to serve with your beautiful risotto? It's a star all on its own. But a simple side can make it a full meal. I like to keep things simple and fresh.

Try a simple green salad with a lemony dressing. The crunch is a nice change. Some crusty, warm bread is also perfect. You'll want it to swipe up every last bit.



For a drink, a chilled glass of white wine pairs nicely. For a non-alcoholic treat, try sparkling apple cider. Its sweet fizz is lovely with the squash.

**Which would you choose tonight?**



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## Keeping Your Risotto Cozy for Later

Let's talk about storing this lovely risotto. It is best eaten right away. But life is busy, so we plan ahead.

Cool it down quickly after cooking. Then put it in a sealed container. It will be happy in the fridge for about three days.

I once tried to freeze my first batch of risotto. The rice got a bit soft when I reheated it. The flavor was still wonderful, though.

To reheat, add a splash of broth or water to a pot. Warm it slowly, stirring often. This brings back its creamy texture.

Batch cooking saves you time on a hectic weeknight. It means a warm, home-cooked meal is always close by. **Have you ever tried storing it this way? Share below!**

## Simple Fixes for a Perfect Risotto

Even grandmas have kitchen troubles sometimes. Do not worry. Most problems are easy to fix.

Is your rice still crunchy? You just need more liquid. Add warm broth a half-cup at a time. Keep stirring until it is tender.

Is your risotto too thick? Stir in a little more hot broth or cream. This will make it nice and saucy again. I remember when mine turned into a thick paste.

Getting the texture right builds your cooking confidence. A creamy risotto feels like a warm hug in a bowl. **Which of these problems have you run into before?**

If the squash is not tender, cook it a bit longer first. Soft vegetables make the whole dish more enjoyable to eat. This matters because good food should feel good.

## Your Risotto Questions, Answered

### **Q: Can I make this gluten-free?**

A: Yes! Arborio rice is naturally gluten-free. Just check your broth label to be sure.

### **Q: Can I make it ahead?**

See also [Amish Style Potato Dressing Recipe](#)

A: You can prep the squash and shallots a day early. This makes cooking day much faster.

### **Q: What if I do not have wine?**

A: Use more broth instead. The flavor will be a little different, but still tasty.

### **Q: Can I double the recipe?**

A: Use a very big pot if you do. It needs room to stir.

### **Q: Is the heavy cream needed?**

A: It adds richness, but you can skip it. A little extra Parmesan also makes it creamy. \*Fun fact: Butternut squash gets its bright color from the sun!\* **Which tip will you try first?**

## From My Kitchen to Yours

I hope you love making this creamy risotto. It is a dish full of comfort and warmth.

I would be so delighted to see your creation. Sharing food is one of life's great joys.

**Have you tried this recipe? Tag us on Pinterest!** You can find me at TheThornTable. I love seeing your kitchen adventures.

Happy cooking!

—Elowen Thorn.



*You need to try !*

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# **Creamy Butternut Squash Risotto Recipe**

Author: Elowen Thorn





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Cooking Method: [Stovetop](#)



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Difficulty: **Beginner**





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Prep time: **15 minutes**



## Creamy Butternut Squash Risotto Recipe | 22

Cook time: **40 minutes**

Rest time:



## Creamy Butternut Squash Risotto Recipe | 24

Total time: **55 minutes**





## Creamy Butternut Squash Risotto Recipe | 25

Servings: **4 servings**

Calories:**375 kcal**

Best Season: **Summer**

## **Description**

This creamy butternut squash risotto is a comforting and elegant dish,

featuring tender squash and rich Parmesan cheese.

## Ingredients

- 3 tablespoons unsalted butter
- 2 cups (410 g) butternut squash, peeled, cut into ¼-inch cubes
- 1 medium shallot, finely diced
- 1 teaspoon garlic, minced
- 1 ½ cups (295.5 g) Arborio rice
- ½ teaspoon kosher salt
- ½ cup dry white wine
- 4 cups (960 g / 32 ounces) hot chicken broth
- ¼ cup (59.5 g) heavy cream
- 1 cup (100 g) freshly grated Parmesan cheese, plus more for serving
- fresh parsley, chopped, for garnish

## Instructions

1. In a medium skillet over medium heat, melt butter. Add the cubed butternut squash and diced shallots. Cook, stirring occasionally, until tender, about 6-8 minutes.
2. Add garlic. Cook for 1 more minute.
3. Add the Arborio rice and salt to the skillet, stirring to coat the rice with the butter and vegetables. Cook for 1 minute, or until the rice is lightly toasted.
4. Pour in the wine and reduce the heat to a simmer. Cook, stirring occasionally, until most of the wine has been absorbed by the rice, about 2-3 minutes.
5. Begin adding the hot chicken broth, ½ cup at a time, stirring constantly. Wait until the liquid is mostly absorbed before adding

the next  $\frac{1}{2}$  cup. Continue this process until all of the broth has been absorbed and the risotto is tender, but still slightly firm to the bite (al dente) and creamy, 30-35 minutes.

6. Add heavy cream and parmesan, stirring until melted and heated through.
7. Remove from heat. Garnish with freshly chopped parsley and more Parmesan cheese, if desired. Serve immediately.

## Notes

For a vegetarian version, use vegetable broth instead of chicken broth.

Keywords: Butternut Squash, Risotto, Parmesan, Comfort Food