

ROASTED SQUASH RISOTTO, YOGURT, HICKORY NUTS AND SPICY GREENS, OH MY!

olive oil

8 c. bone broth

2 lbs. winter squash

2 T. butter

2 c. wild rice

1/2 lb. sweet onion, thinly sliced

1 c. dry white wine

2 c. Cosmic Wheel Creamery - ([learn more](#))

Circle of the Sun cheese, finely grated

1 T. fresh sage, chopped

1/2 c. arugula, chopped

1/2 c. hickory nuts, halved and roasted

Arugula Chimmichurri

2 c. arugula

1 c. fresh parsley

1 clove garlic

1/2 c. olive oil

1/3 c. red wine vinegar

1 tbsp. ground cumin

Yogurt Sauce

1.5 c. plain Greek yogurt

1 T. garlic, minced

1/2 t. lemon zest

salt



Arugula Chimmichurri - Combine all ingredients in a small bowl, mash together with the back of a spoon. Set aside.

Yogurt Sauce - Combine all ingredients in a small bowl. Set aside.

Risotto: Put the stock in a soup pot. To prep your squash, cut the ends off and peel the skins, then split them length wise. Scoop out the seed and fibers and add to the stock. Grate 2 cups of the squash flesh using the large holes on a box grater and set aside. Roughly chop remaining squash and add to the stock. Let the stock simmer slowly for a minimum of 30 minutes so it takes on the flavor of the squash. Melt the butter in a small slug of olive oil in a large skillet over medium-low heat. Add half the grated squash, the chile flakes, and 1 t. salt and cook for 2 minutes. Add the rice and cook, stirring frequently, so that the rice is glossy and slight darker golden - about 5 minutes. Add the sweet onion and 1 t. salt and cook over medium-low heat until they are soft and fragrant - 10 minutes. Increase the heat to medium-high and add the wine, stirring and scraping to deglaze the pan. Simmer until all the wine has evaporated. Start ladling in enough of the hot stock (without solids) so that it just barely covers the rice. Adjust the heat so the liquid bubbles nicely but isn't a hard boil. Stir the rice occasionally, scraping the bottom of the pan. When most of the liquid has reduced, add more stock. Continue this process, stirring to encourage creaminess, until the rice is getting tender but still has a chalky center when you bite into a grain - 10 minutes. Add the remaining grated squash and a bit more stock and cook just until the squash is tender. The consistency of the risotto should be moist, but it stiffen up as you add the cheese and as it cools. Fold in 1 1/2 c. of the cheese, sage, and arugula then turn into a serving dish. Drizzle with yogurt sauce and toasted hickory nuts, then add ribbons of the chimmichurri.