



## **Vegan Butternut Squash Risotto**

### **Ingredients**

- 1 tablespoon extra virgin olive oil
- 2 cups chopped onions
- 1 tablespoon chopped garlic
- 1 1/2 cups rice
- 3 cups peeled and chopped raw butternut squash
- 1 cup coconut milk (or substitute any plant based milk you prefer)
- 3 cups water
- 3/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons fresh chopped basil leaves
- Optional: garnish with more fresh basil and some chopped nuts such as pecans, walnuts, or pine nuts.

### **Instructions**

1. Add the olive oil, garlic, and onions to a large pot on the stove and sauté for 2 minutes on medium heat until the onions are softened.
2. Add the rice and sauté for another 2 minutes to coat the rice grains and toast them slightly.
3. Add the butternut squash, coconut milk, water, salt, and pepper.
4. Cover the pot and cook on low-medium heat for 27 minutes or until the rice is cooked through.
5. Remove from heat and stir in the fresh basil.
6. Optional: garnish with some more fresh basil and some chopped nuts such as pecans, walnuts, or pine nuts.
7. Makes 8 servings of vegan butternut squash risotto