

Pumpkin and Mushroom Risotto

The perfect creamy comfort dish to make on a crisp winter evening, made with sauteed mushrooms and pecorino cheese.



Sauteed Mushroom Ingredients

Serves 4-6

16 oz Baby Bella Mushrooms, cleaned and sliced
2 tbsp Olive Oil
1 tsp Butter
4 cloves Garlic, thinly sliced
2 tbsp fresh Rosemary, finely chopped, or 2 tsp dried
2 tbsp fresh Thyme, or 2 tsp dried
3 tbsp Dry White Wine

Risotto Ingredients

6 cups Vegetable Stock
2 cups canned Pumpkin
2 tbsp Olive Oil
1 large Yellow Onion, finely chopped
4 cloves Garlic, minced
2 tbsp fresh Rosemary, finely chopped, or 2 tsp dried
2 tbsp Butter
3 cups Arborio Rice
1 cup Dry White Wine
1 cup grated Pecorino or Parmesan cheese (plus more for serving)
1 tsp Sea Salt
Black Pepper to taste



Directions

- Heat a large pan over medium-high heat. Add oil and butter, cook sliced garlic for 1 minute. Add mushrooms, rosemary, and thyme and cook for an additional 5 minutes
- Add white wine to deglaze the pan, lower the heat to medium, and cook for 10 minutes stirring frequently. Remove from heat and set aside until serving
- Combine vegetable stock and canned pumpkin in a saucepan and warm over medium heat
- Heat a large pot over medium-high heat. Add olive oil and onion and sauté for 5 minutes. Add garlic and rosemary, cook for another 30 seconds until fragrant. Add butter and rice and toast for 2 minutes
- Pour in wine to deglaze pot, allow 1-3 minutes for it to evaporate, then lower heat to medium
- Add pumpkin stock mixture to rice, 1-2 ladles at a time, while stirring constantly. Wait for rice to soak up the liquid before adding more. Repeat until all the pumpkin stock is used
- Add Pecorino, salt, and pepper. Taste and adjust to your liking. Stir in half of the mushrooms and serve topped with more mushrooms and Pecorino

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