

# Butternut Squash & Chorizo Risotto

## Ingredients

450g (1lb) butternut squash, roughly chopped

1 tbsp. olive oil

100g (3½oz) chorizo, roughly chopped

1 onion, roughly chopped

1 red chilli, finely chopped

1 garlic clove, crushed

500 g (1lb 2oz) arborio rice

150 ml (5 fl oz (¼ pint)) Wine

1 l (1 ¾ pint) hot chicken or vegetable stock

large handful freshly chopped parsley or roughly chopped coriander

## Method

1. Heat oven to 200°C (180°C fan) mark 6. In a large roasting tin, toss the butternut squash with the oil and roast for 25min, until golden and cooked through.
2. Meanwhile, in a large pan over a medium heat, fry the chorizo for 5min until golden. With a slotted spoon, remove chorizo and set aside, leaving as much of the oil behind as possible. Turn heat down, add onion to the pan and fry for 8min until softened. Add the chilli and garlic and fry for 1min. Stir in the rice and fry for a further min.
3. Stir in the wine and allow to absorb. Gradually add the stock one ladleful at a time, adding each ladleful only when the previous one has been absorbed. Stir well after each addition. Continue until the rice is tender – about 15-20min (adding more or less stock as needed).
4. Once the squash is cooked, blitz it in a food processor or with a stick blender until mostly smooth with a few chunks (you may need to add a little water). Stir it through the rice mixture. Then stir through the chorizo and parsley or coriander and season to taste. Serve immediately.

