

Butternut Squash Risotto with Grilled Shrimp and O'Live A Little Roasted Butternut Squash Seed Oil

Ingredients

3 tbsp. (plus more for drizzling) O'Live A Little Roasted Butternut Squash Seed Oil
½ cup minced white onion
1 cup Arborio rice
3 cups chicken stock
½ cup squash puree
¼ cup grated Romano cheese
12 grilled shrimp

Method

1. Heat 3 tbsp. seed oil in large pot.
 2. Add diced onions and cook 2 minutes.
 3. Add rice, stir well and begin to add stock ½ cup at a time.
 4. Once all stock is added, simmer and add squash.
 5. Add cheese and stir well.
 6. Season with salt & pepper to taste.
 7. Top each portion with one grilled shrimp and a drizzle of squash seed oil.
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Recipe provided by O'Live A Little Specialty Gourmet



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Olivealittle.com | 860. 648.1292
The Promenade Shops at Evergreen Walk
85 Evergreen Way | South Windsor, CT 06074