

Cooking with Katrina

Butternut Squash Risotto & Pumpkin-Chocolate Brownies

Butternut Squash Risotto

Ingredients:

1 cup Arborio rice
3 cups vegetable broth
2 cups butternut squash
2 cups fresh baby spinach
1 sweet Vidalia onion
1 cup parmesan cheese
Butter
Olive oil
Black pepper

Directions:

Chop onion and sautee over high heat in large fry pan with olive oil.

Cut/peel butternut squash and sautee over high heat in a separate fry pan with butter.

Once onion is cooked (translucent) add Arborio rice. Stir with onion until rice is coated in oil. Add some pepper.

Add 1 cup vegetable broth to rice, stirring until absorbed. Repeat with 2 remaining cups of broth. Once the 3rd cup of broth has been added and partly absorbed, add 2 cups of spinach in batches and stir. The spinach will cook with the rice.

Once all of the vegetable broth is absorbed into the rice, add the sautéed butternut squash (and any juices from the squash) and the parmesan cheese to the rice and stir together.

Pumpkin-Chocolate Brownies

Ingredients:

1 box brownie mix (I used dark chocolate with chips) + ingredients called for on box mix.

½ cup pumpkin pie mix

4 oz. softened cream cheese

¼ cup sugar

¼ cup flour

1 egg

1 tsp vanilla extract

In a mixing bowl, mix brownies according to directions on box.

In separate mixing bowl, mix together the ingredients for the pumpkin mix.

Pour brownie mix into brownie pan. Pour pumpkin mix over brownie mix.

Swirl two mixes together with a butter knife (to give it that swirled/marble look).

Bake according to brownie box directions. Once done, check with a tooth pick to make sure it's cooked. (Adding the pumpkin mix may require more baking time).

Cook until toothpick comes out clean.