**Roasted Squash with Teleme Risotto**

Prep time: 15 min

Cooking time: 90 min

**Ingredients:**

1 small butternut squash

2 Tbs butter

1 medium onion

4 garlic cloves

1 C Arborio rice

4-5 C warm chicken broth

6 oz Teleme cheese (at room temperature), cut into small pieces

2 Tbs chopped fresh Italian parsley

Salt and freshly ground pepper

½ C grated Dry Jack cheese

**Directions:**

Preheat oven to 400\*

Squash: Place squash on baking sheet; bake for 1 hour or until very soft. Cool slightly; halve lengthwise. Remove and discard seeds; scoop out flesh from skins. Chop flesh; set aside.

Risotto: Melt butter in a large saucepan over medium heat. Add onion and garlic; sauté, stirring, for 3 minutes. Add rice; stir to coat grains with butter. Stirring constantly, add chicken stock, ½ C at a time, adding more stock only when previous amount has been absorbed. When rice is fully cooked, stir in squash, Teleme and parsley. Cook and stir for 2 minutes to melt the cheese. Season with salt and pepper. Serve and sprinkle with Dry Jack.

Yield: 4 servings