

PERi-PERi Butternut & Mozzarella Risotto



Ingredients

For the risotto

- 65ml PERi-PERi sauce (choose your flavour)
- ½ onion, finely sliced
- 1 tbsp olive oil
- 750ml boiling water
- 1 vegetable stock cube
- 200g butternut squash, grated
- 200g arborio rice
- 50g unsalted butter
- 50g parmesan cheese, grated (or vegetarian alternative)

For the topping

- 5g PERi-PERi rub (choose your flavour)
- 200g butternut squash
- 2 tbsps olive oil
- 20g rocket
- 1 buffalo mozzarella, torn into chunks



Method

- 1** Preheat oven to 190°C. Place diced squash onto a lined baking tray, drizzle with oil, sprinkle with PERi-PERi rub, and toss to coat. Cook until golden and soft, for about 20 mins.
- 2** Heat a large drizzle of olive oil in a big frying pan and add the onion. When soft, add rice.
- 3** Add the grated butternut squash and cook for 2 minutes. Then add stock, a ladleful at a time, and stir until absorbed on high heat.
- 4** Once the rice is cooked, add the PERi-PERi sauce, butter and grate in the parmesan cheese. Mix!
- 5** Serve in a bowl topped with the roasted butternut and rocket, tear over mozzarella and enjoy!