



Butternut Leek Risotto

Ingredients

- 2 tablespoons olive oil (or butter)
- 2 cups sliced leeks (one extra large leek)
- 4 garlic cloves, rough chopped
- 8 sage leaves, chopped
- 1 cup Arborio rice
- 2 heaping cups butternut squash, cubed
- 1/4 cup white wine
- 2 cups veggie stock or chicken stock or broth (or water and one teaspoon or cube veggie bouillon)
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon nutmeg the nutmeg makes this- don't leave it out!
- 2-3 handfuls baby spinach or chopped kale
- 1/4 – 1/2 cup parmesan, pecorino, manchego, goat cheese, vegan cheese or cashew cheese

Directions

- Set Instant Pot to the “Saute” function.
- Slice and rinse leeks, separating rings
- Heat oil in the instant pot, add leeks and stir for 2 minutes. Add garlic, sage and rice, stir for 2 minutes. Add butternut squash, and keep stirring for a couple of minutes, until there is a bit of browning on the bottom of the instant pot.
- Add the wine and scrape up the browned bits- a wooden spoon is good for this. Let all the wine cook off, about 2-3 minutes. Add the stock or broth. Scrape up more browned bits. Add the salt, pepper and nutmeg, and give a good stir.
- Seal the instant pot and pressure cook on HIGH for 6 minutes. Naturally release for 5 minutes, then manually release.
- Stir the risotto, adding the spinach and cheese or butter if you like, or leave them out. As the butternut breaks down a bit, it will add a nice natural creaminess to the risotto.