Roast Pumpkin & Silverbeet Risotto

- 2 cups Arborio Rice
- Approx 1.5 litres chicken stock
- 1 1/2 onions finely chopped
- 2 cloves garlic
- ½ a butternut pumpkin cubed
- 4 large stalks silverbeet shredded
- 2 tbs grated or shaved parmesan cheese

Method

1. Toss cubed pumpkin in olive oil, salt and pepper. Bake at 200°C for approx 40 minutes
2. Soften finely chopped onion in olive oil with minced garlic
3. Add 2 cups of rice and stir until rice glistens. Add hot stock, 1 cup at a time until absorbed. Keep adding stock at point of absorption until rice is cooked to taste
4. Stir through chopped silverbeet and lightly toss through pumpkin and parmesan