Butternut Risotto with Rocket and Feta

Cooking time	25-30 mins
Preparation time	5 mins
Serves	3

A creamy Butternut Risotto prepared to perfection with Royco® Chicken A La King sauce and topped with fresh Rocket and Feta.

Ingredients

- 1 pk Royco® Wet Cook in Sauce Chicken a la King 415g
- ½ onion, chopped
- 875 ml water
- 250g steamed or roasted butternut
- 10 ml chopped sage (5ml dried)
- 20 ml butter or margarine
- 250 ml Arborio rice
- ½ pk rocket leaves
- 60 g feta

Vegetarian

This recipe is suitable for vegetarians.

Family Friendly

Risotto requires consistent stirring, so while you're tending to the pot, get the kids to set the table.

Method

1. Fry the onions and sage in a little butter / margarine until the onions are soft.
2. Add the Arborio rice and stir for 1 minute.
3. Measure 875 ml (3 ½ cups) of water, add 125ml water and stir on a low heat until the water has almost all been absorbed.
4. Continue adding the water, 125ml at a time until the rice is just cooked, this should take about 20 minutes.
5. Add the roasted or steamed butternut

6. Add the Royco® Chicken a la King sauce and stir for 1 minute.
7. Roughly chop the rocket leaves and feta, stir into the risotto. Serve immediately.
8. Risotto should have a creamy texture with a slight bite. If the risotto is cooked on too high heat you will need to use more water.

Recipe Tags

Wet Cook In Sauce, Plant-Based, Light Meal

Related Recipes

Stir Fried Curried Beef, Rice and Greens

Cooking time

10 mins

Preparation time

10 mins

Spicy Lentil Curry

Cooking time

45 mins

Preparation time

20 mins

Hot (or Not) Prego Rolls

Cooking time

15 mins

Preparation time

20 mins



The Ultimate Braai Broodjie

Cooking time

20 mins

Preparation time

15 mins



Simple Bacon Carbonara Pasta

Cooking time

20 mins

Preparation time

15 mins

Saucy Meatballs with Pasta

Cooking time

30 mins

Preparation time

5 mins

Lasagna

Cooking time

30 mins

Preparation time

10 mins

Butternut and Potato Bake

Cooking time

50 mins

Preparation time

15 mins

Cape Malay Beef and Cashew Nut Stir-Fry

Cooking time

10 mins

Preparation time

5 mins

Spinach And Cheese Cannelloni

Cooking time

35 mins

Preparation time

20 mins

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