



Butternut Risotto with Rocket and Feta  
RECIPE

## 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.

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# 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

Products used



Chicken a la King Wet Cook-In Sauce

[View Product](#)

## 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](#)

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Cooking time

10 mins

Preparation time

10 mins

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45 mins

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## **Saucy Meatballs with Pasta**

Cooking time

30 mins

Preparation time

5 mins

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## **Lasagna**

Cooking time

30 mins

Preparation time

10 mins

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## **Butternut and Potato Bake**

Cooking time

50 mins

Preparation time

15 mins

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## **Cape Malay Beef and Cashew Nut Stir-Fry**

Cooking time

10 mins

Preparation time

5 mins

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## **Spinach And Cheese Cannelloni**

Cooking time

35 mins

Preparation time

20 mins

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