

Dad's Farro, Kale, Butternut Squash Risotto

INGREDIENTS

1 cup Farro (made with vegetable stock, water is fine too)

1 bunch Kale

1 package butternut squash (diced, around 1-inch pieces)

1 15-oz. can Cannelini beans

Parmesan cheese

Olive oil

2 cloves garlic

Salt and pepper to taste

DIRECTIONS

1. Pre-heat oven to 425°F
2. Roast butternut squash for 25-30 minutes on baking sheet.
3. While that's roasting, add farro to vegetable stock (or water) in a pot, bring to a boil, then lower heat and simmer for 25 minutes.
4. While roasting/cooking farro, chop kale and saute in olive oil and garlic in a saucepan.
5. When farro is done, mix in parmesan cheese. Smash up about half the can of beans into a paste and add that. Then mix in everything else.

