

## Pancetta and Summer Squash Risotto

<http://unihomemaker.com/2013/08/18/pancetta-and-summer-squash-risotto/>

### *Ingredients:*

- 5 ounces of pancetta, diced
- olive oil for cooking
- 2 small yellow squash, diced
- 3 small zucchini, diced
- 1 (32 ounce) can/box of chicken broth
- 1 small sweet onion, chopped
- 2 tablespoons of unsalted butter
- 1 1/3 cups of arborio rice
- 1 cup of white wine (I used a Sauvignon Blanc)
- 1/2 cup of grated Parmesan cheese
- Parmigiano-Reggiano, shaved for garnish
- fresh chives, finely chopped for garnish

### *Preparation:*

In a medium sauté pan over medium high heat add olive oil and pancetta. Sauté pancetta until fragrant then add squash and zucchini. Cook them until slightly tender, about 5 minutes then transfer to a bowl; set aside.

In a small sauce pan, add chicken broth and let it sit on low heat.

In the same sauté pan add more olive oil (just a touch) and butter. Let the butter melt and then add chopped onions. Cook until soft then add arborio rice. Sauté rice until rice has a slight brown and nutty color then pour white wine. While stirring, let it bubble and reduce. Ladle in warm chicken broth one ladle at a time and stir until broth is absorbed into the rice. You will continue to do this until rice is tender or until the broth runs out. If the rice still hasn't softened and there's no more broth left, use water instead. Stir in grated parmesan cheese and remove from heat. Immediately stir in pancetta and squash mixture. At this point the risotto is ready. Check for seasoning before serving. Garnish with shaved Parmigiano-Reggiano and fresh chives.