

Instant Pot Pumpkin Risotto



Servings:

4

Prep Time:

5 minutes

Cook Time:

20 minutes

Ingredients

- 2 tbsp **Olive Oil**
- 6 **Sage Leaves**
- ½ cup **Diced Onion**
- 2 tsp **Minced Garlic**
- 1 cup **Arborio Rice**
- 2 cups **Vegetable Broth**
- ½ cup **Pureed Pumpkin**
- ½ tsp **Salt**
- ¼ tsp **Black Pepper**
- Optional **Grated Parmesan Cheese**, for garnish

Method of Preparation

Step 1

Turn on pressure cooker to Saute mode. Heat olive oil.

Add sage leaves and cook for 2-3 minutes. Remove from oil and dry.

Step 2

Add diced onion to oil and saute.

Step 3

Stir in garlic and saute for 1 minute.

Step 4

Add rice and cook for 2 minutes.

Step 5

Pour in vegetable broth. Deglaze the pot.

Step 6

Stir in pumpkin, salt and pepper.

Step 7

Close lid and seal valve. Switch to manual and cook for 7-8 minutes.

Turn instant pot off, release the steam valve and open lid.

Garnish with crushed sage leaves.

[Optional: Garnish with Grated Parmesan Cheese]

For additional recipes & nutrition facts, visit us again at www.davesmarketplace.com