



# Pumpkin RisOATto with Brown Butter, Ricotta & Sage



**SERVINGS**

2



**COOKING TIME**

10 min

This recipe features a creamy pumpkin risotto elevated with the nutty flavor of brown butter, the richness of ricotta, and the aromatic touch of sage for a comforting autumn dish.

## Ingredients

- 2 cups low sodium chicken or vegetable stock
- 1 cup water
- 1 cup pumpkin puree
- 1 tbsp butter
- 1 shallot, thinly sliced
- 10 large sage leaves, roughly chopped (plus 2 leaves chopped for garnish)
- 1/4 tsp salt
- 1/4 tsp cracked Pepper
- 1/2 cup [Quaker® Steel Cut Oats - Quick 3-Minute](#)
- 2 tbsp ricotta cheese
- 2 tbsp hazelnuts, chopped

## Cooking Instructions

1. Combine vegetable stock, water, and pumpkin puree in a medium saucepan.
2. Whisk to combine and heat over medium heat.
3. In a large sauté pan heat butter over medium heat until melted.
4. Add shallot and cook another 3-4 minutes until browned, stirring constantly.
5. Add sage, salt, pepper, and oats and stir to thoroughly coat the oats.
6. Toast oats 1-2 minutes.
7. Add 1 cup of the liquid pumpkin stock and stir to combine.
8. Cook until liquid is absorbed and then continue to add ladels of the stock mixture into the oats, 1 cup at a time, until all the liquid has been absorbed and the oats plump up.

9. Divide oatmeal among 2 bowls and top with dollops of ricotta cheese, chopped hazelnuts, and additional diced fresh sage. Enjoy!