

ALL NATURAL INGREDIENTS. EXTRAORDINARY FLAVOR.



NATURALLY SEASONED FUSIONS™

BUTTERNUT SQUASH RISOTTO



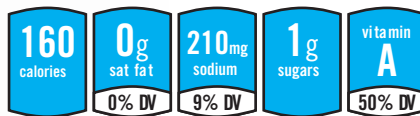
Turn Tuesday dinner into a gourmet experience with our line of Naturally Seasoned Fusions™. Perfectly seasoned and simple to prepare, this sophisticated rice creation adds exquisite texture and delicious elegance to any meal any day of the week. Try our Butternut Squash Risotto sprinkled with cinnamon and raisins.

COOKING INSTRUCTIONS:

Heat 2 quarts of water or stock to a simmer and reserve. Heat 2 tablespoons of olive oil in a large saucepan over medium heat. Add Butternut Squash Risotto, stir to coat thoroughly and cook for 5 minutes. Lower heat and add 1 cup of reserved liquid to rice, stirring constantly until absorbed. Repeat process until all liquid has been absorbed and rice is tender, but firm, 18-23 minutes. Yields 7 cups cooked.

INGREDIENTS:

Arborio rice, butternut squash, onion, may contain 2% or less of canola oil, salt, spices, maple sugar, pumpkin powder, orange peel, rosemary extract & sunflower lecithin.



*Per 1/3 cup serving



AVAILABLE IN SLEEVES OF 6 AND CASES OF 24 (4 SLEEVES OF 6)

MANITOUTRADINGCOMPANY.COM



WE COMMIT TO AND DONATE A PORTION OF OUR PROFITS TO CONSERVATION EDUCATION AND WILDLIFE HABITAT REHABILITATION.