



## ***Butternut Squash with Chardonnay Rice***

*Served with Lakewood Vineyards Chardonnay*

### ***Ingredients:***

2 Tbsp. Extra Virgin Olive Oil  
2 shallots, diced  
2 garlic cloves, minced  
1 tsp. dried thyme  
1 ½ C. Jasmine rice  
Salt & Pepper to taste  
½ C. Lakewood Vineyards Chardonnay  
4 C. vegetable broth  
4 C. diced Butternut Squash (frozen & diced works well!)  
1 bunch kale, tough stems removed, then rough chopped  
Grated Parmesan for serving

### ***Directions:***

In a large, deep, non-stick saute pan heat olive oil. Add shallots and cook, stirring occasionally until soft (about 3 mins.).

Add garlic and thyme; cook until fragrant (about 1 min.).

Add rice and cook, stirring frequently until opaque (about 3 mins.) then season to taste with salt and pepper.

Add Lakewood Vineyards Chardonnay and cook & stir until wine is completely absorbed (about 2 mins.).

Add squash and broth, bring mixture to a boil. Stir in kale.

Cover and cook over a medium heat until rice is tender and most of the liquid is absorbed (about 20 mins.).

To serve, sprinkle liberally with Parmesan, pour a glass of Lakewood Vineyards Chardonnay, and ENJOY!