
Mushroom Risotto with Shrimp and Asparagus

Total time: 35 min Yield: 6 Servings

Ingredients

56 oz chicken broth
2 Tbsp butter
1 shallot (finely diced)
1 bunch asparagus (cut into 2' pieces)
1 lb mushrooms, any variety, preferably locally grown (sliced into 2" pieces)
1 lb shrimp (peeled, deveined)
salt
1 Tbsp cooking oil
1 onion (finely diced)
1 1/2 cup Arborio rice (short grain rice may be substituted)
1/2 cup favorite white wine
pepper
1/2 cup parmesan cheese (preferably fresh grated parmigiano reggiano)
1 Tbsp chives (finely diced)
1 Tbsp Italian parsley (finely diced)

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Instructions

Heat chicken broth on stove and set aside, keeping warm. Heat another pot on medium-high heat. When hot, add 1 tablespoon butter and shallots. Sauté 2 minutes, just until shallots are translucent. Add in the asparagus, mushrooms, shrimp ½ teaspoon salt and sauté 8 to 10 minutes until mushrooms are soft, asparagus is still slightly crisp and shrimp are pink. Set aside. In the same pot, heat pan on medium heat. Add onions and ¼ teaspoon of salt and sauté until onions are translucent, about 5 minutes. Fold in the rice, thoroughly coating with the sautéed onions. Next, add the white wine and cook until it is soaked into the rice, about 5 minutes. Ladle in 1 cup of chicken broth and stir occasionally until all the broth has been absorbed, about 5 minutes. Repeat until the rice is cooked through. There may be leftover broth. Taste the rice to check seasoning and add salt and pepper as needed. Stir in the parmesan cheese, chives, parsley and 1 tablespoon butter. Fold asparagus, mushrooms and shrimp into the risotto. Serve hot.

Recipe brought to you by:

Chef Joanne Chang

Source:

