

# Asparagus and Shrimp Risotto

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*When spring and summer rolls around, our heavier entrees become lighter, leaner, and greener. This dish captures the light flavors of spring and makes a complete meal-in-a-bowl. Makes 4 servings.*

## Ingredients:

2 teaspoons extra-virgin olive oil  
1 teaspoon chopped shallot  
2 ½ ounces cooked asparagus, cut in one-inch pieces  
5 ounces risotto rice  
1 cup dry white wine  
2 ½ ounces cooked shrimp  
4 cups chicken stock  
½ cup parmesan cheese  
1 ½ teaspoons chopped parsley

## Directions:

1. Heat oil in a medium saucepan over medium heat.
2. Add shallots and cook 2 minutes, stirring occasionally. Add asparagus and cook another minute.
3. Add risotto and cook 2 minutes, stirring. Add wine to saucepan; continue to cook until almost all of the liquid has been absorbed, stirring to prevent sticking.
4. Gradually add chicken stock, about ¼ cup at a time, stirring constantly until liquid has been absorbed. Continue adding stock and cooking down until all stock has been added.
5. When risotto has absorbed all the stock, add the shrimp and stir gently for 2 minutes.
6. Add parmesan cheese and parsley, stir to incorporate, and serve.