



Shrimp with Parmesan Risotto

Description



This creamy Parmesan Risotto with Oven Roasted Shrimp is filling, hearty, creamy and delicious. Featuring our Italiano 100% Extra Virgin Olive Oil and Spicy Garlic Parmesan Olive Oil, this dish is much easier to make than you think!

Ingredients:

For the Risotto:

- 1 1/2 C. Arborio rice
- 1 T. The Olive Tap's [Italiano 100% Extra Virgin Olive Oil](#)
- 1 small yellow onion, chopped
- 4 cloves of garlic, chopped
- 4 C. chicken broth or stock
- 1/2 C. dry white wine
- 1 C. grated Parmesan or Romano Cheese (may use half of each)
- 3 T. unsalted butter, cut into chunks
- Salt & Pepper to taste
- 1/4 C. fresh chopped parsley

For the Shrimp:

- 1 lb. large raw shrimp
- 1 T. The Olive Tap's [Spicy Garlic Parmesan Olive Oil](#)
- 1/2 t. paprika
- Kosher salt & fresh ground pepper to taste

Directions:

1. Sauté onion and garlic in 1 T. of Italiano EVOO over medium heat (in a dutch oven) for 3-4 minutes.
2. Add the rice, chicken broth and wine. Stir a couple of times. Cover & put in a preheated 350 degree oven.
3. Cook for 45 minutes or until the majority of the liquid is absorbed. Stir in Parmesan cheese, butter, and salt & pepper until combined and cheese is melted, then add parsley.
4. Feel free to throw in a few frozen peas, mushrooms, chopped artichoke hearts, or anything else you'd like!
5. During the last 5 minutes of cooking the Risotto, mix shrimp, Spicy Garlic Parmesan Olive Oil, paprika, salt & pepper together in a bowl. Put shrimp on a baking sheet in a 400 degree oven and cook for 5 minutes.
6. Add shrimp to finished Risotto and serve.

Recipe by Diane, Long Grove Olive Tap

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