

## Description



This recipe was featured at The Great American Cooking Expo in Chicago!

## Ingredients:

- 18 raw shrimp, shelled and deveined
- 8 C. chicken broth
- 2 T. [The Olive Tap's 100% Extra Virgin Olive Oil](#) (your favorite)
- 1/2 C. dry white wine
- 1/2 C. butter
- 1 1/2 C. Parmesan cheese
- Salt & Pepper (to taste)
- 1/2 lb asparagus spears (cut into 1-inch pieces on a slight angle)
- 1/2 C. yellow onion
- 2 C. Arborio or other brand Arborio Rice
- Fresh parsley, chopped

## Directions:

1. Simmer the chicken broth on low heat until needed.
2. Heat the olive oil over medium heat. When heated, add the onions and cook for approximately 3 minutes (until translucent).
3. Stir in rice and cook for 1 minute, then add white wine.
4. Add 1/2 cup of broth and stir until completely absorbed. Repeat, adding 1/2 cup of the broth and stirring until absorbed. Continue until you have added 4 cups. Continue to heat the remaining 4 cups on low. Please

be sure to stir the risotto frequently to prevent sticking.

5. Next, add the asparagus and shrimp to the remaining broth and cook for about 2 minutes, or until shrimp is pink. With a large slotted spoon, remove asparagus and shrimp from the broth and then add them to the risotto mixture.
6. Again, add  $\frac{1}{2}$  cup of the broth at a time until desired creaminess is reached (do not worry if there is broth remaining).
7. Once the broth is absorbed, add butter, parmesan cheese and salt and pepper to taste.
8. Garnish with chopped parsley and serve immediately.

An original recipe by Rick

**Date**

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