Greens Risotto w/Seared Shrimp

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups leeks, chopped
1 1/2 cup fennel, chopped
1 1/2 cups Arborio rice
2/3 cup dry white wine
6 cups chicken stock, unsalted preferred
1 1/2 cups pound thin asparagus, cut into 2" pieces
1 1/2 cups peas, frozen
1 Tbsp lemon zest
2 Tbsp lemon juice1/3 cup mascarpone cheese
1/2 cup parmesan, grated
18 jumbo shrimp, uncooked and cleaned
4 Tbsp seafood seasoning
extra virgin olive oil
fresh chives
salt and pepper

Instructions

To make:

- In a large non-stick pot, drizzle olive oil and add chopped fennel and leeks and cook until tender (about 10 min)
- Add white wine and cook on medium-high heat until the wine is absorbed and there is very little liquid left
- Add rice and chicken stock. Cover and cook until the rice is tender (about 25-30 min)
- In the meantime, bring a pot of water to boil and add cut asparagus and frozen peas and cook until tender

- Add lemon zest, salt and pepper to the rice and mix together
- Drain the asparagus and peas and add to rice mixture. Mix together and cook for another 2-3 minutes
- Turn heat off and add mascarpone and paremesan and stir until the cheese has melted into the rice. Cover and let sit for 3 minutes while making the shrimp.
- In a pan, drizzle olive oil and add the seafood seasoning to the pan so it covers the entire pan
- Turn heat onto high until the oil is hot
- Add shrimp and cook on each side for 2-3 min. The shrimp will be coated in the seafood seasoning and seared perfectly

To serve:

- Chop some fresh chives and set aside
- Leave a few chive leaves about 3-4 inches long as well
- Place the risotto in serving plate
- Arrange shrimp on top
- Sprinkle with some grated parmesan
- Sprinkle chopped chives over top
- Add a few of the chive leaves
- Serve

Perfect for a dinner party:
You can make the risotto ahead of time and don't add the cheeses. When you're ready to serve the food, sear the shrimp, heat the risotto then add the cheese and you can have this dish on the table for 6-8 people in less than 10 minutes!

Enjoy.