



Parmesan Risotto with Spicy Shrimp

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Ingredients

Risotto:

3 to 4 cups chicken broth
4 tbsp unsalted butter
1 medium onion, finely chopped
1 clove of garlic, minced
1 ½ cups Arborio rice
large pinch of saffron-optional
1 cup dry white wine (Pinot Blanc or Sauvignon Blanc)
½ tsp salt
pepper
1/3 cup grated Parmesan (plus more to top)

Shrimp:

1lb. medium shrimp, peeled and deveined
2 cloves of garlic
red pepper flakes (to your taste)
1 tbsp olive oil
salt/pepper

Instructions

Risotto: In a medium saucepan, bring broth to a simmer and keep warm over low heat. In another medium saucepan, melt 2 tbsp of butter over medium heat. Add the onion and garlic, stirring until the onion is transparent, about 5 minutes. Add the rice, stirring until coated with butter, about 2 minutes. Add the saffron and wine, simmering until the liquid is absorbed, 3 to 5 minutes. Ladle ½ cup of the broth into the rice, stirring occasionally, until it is absorbed. Repeat, adding a ½ cup of broth at a time, until the

rice is cooked through but still firm, 20 to 25 minutes. Add the remaining butter, salt/pepper and 1/3 cup Parmesan cheese. Stir and taste for salt. Serve immediately, top with more Parmesan if you wish.

Shrimp: In a sauté pan, heat the olive oil over medium heat. Add the shrimp, garlic and red pepper flakes, stirring a few times. Cover and simmer until the shrimp turn slightly pink, remove the cover and cook for a little longer until pink but take off the heat when they turn bright pink or you risk overcooking them. Add salt and pepper, and then serve with the risotto, maybe some peas. Yum!