



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Asparagus and Jumbo Shrimp Risotto

serves 2-3

Preheat oven 375°F

- 1 cup Arborio rice
- 1 leek, sliced and cleaned
- 2 tablespoons butter
- 2 tablespoons extra virgin olive oil
- 1 bunch asparagus, trimmed
- 12 jumbo shrimp, peeled **8-12 count**
- 1 clove of garlic, minced
- 1 dried red chili, crushed
- 4 cups chicken broth, preferably homemade but commercial will still be good!...bring to just before the boil and keep warm.
- 1/2 cup Reggiano Parmigiano, freshly grated

THE STEPS:

- Place trimmed asparagus in shallow roasting dish and drizzle with a couple of tablespoons of extra virgin olive oil.
- Season the asparagus with sea salt and freshly ground pepper and place in oven
- Roast asparagus for 30 minutes.
- Meanwhile, in a deep skillet, melt butter in 2 tablespoons of extra virgin olive oil over medium heat.
- When butter is frothing add leeks...sauté for 5 minutes, browning slightly, stirring constantly.
- Add Arborio rice and stir until well coated with butter/oil mixture **Heating the rice ensures quick absorption of the broth.**
- Add hot broth 1/4 cup at a time...stirring gently until broth is incorporated.
- Continue until rice is almost al dente...
- As you are cooking your risotto, sauté the shrimp in a little olive oil...season with minced garlic, crushed chili, sea salt and freshly ground pepper
- When risotto is al dente stir in the grated cheese.
- Plate risotto and top with asparagus and shrimp.

THE LOVE: Risotto should have a loose consistency. It should NOT look like a plate of porridge.