



# Garlic Shrimp and Asparagus Risotto

*Serves: 4*

*Total Time: 00:55*

## Ingredients

- 1 (32 ounce) container chicken broth
- 2 tablespoons olive oil
- ½ onion, chopped
- ½ clove garlic, minced
- 3 cups Arborio rice
- 1 pound raw shrimp, peeled and deveined
- 1 pound fresh asparagus, cut into thirds
- ½ cup grated Parmesan cheese
- 3 tablespoons butter
- 1 tablespoon salt
- 1 tablespoon ground black pepper
- 1 tablespoon chopped fresh parsley

## Directions

### Step 1:

Pour chicken broth into a pot; bring to a simmer over medium-low heat.

### Step 2:

Meanwhile, heat olive oil in a large saucepan over medium heat. Cook and stir onion and garlic in hot oil until slightly softened, about 2 minutes. Add Arborio rice; cook, stirring frequently, until coated with oil, about 4 minutes.

### Step 3:

Stir 1/2 cup hot chicken broth into the saucepan; cook and stir until rice has absorbed broth, about 2 minutes. Repeat this process 4 more times, stirring constantly, until rice is creamy and tender yet firm to the bite, about 15 minutes.

### Step 4:

Stir shrimp and asparagus into remaining hot broth. Cook until shrimp turns pink, 2 to 3 minutes. Remove broth from heat.

**Step 5:**

Use a slotted spoon to transfer shrimp and asparagus to rice; cook and stir for 1 minute. Stir Parmesan cheese and butter into rice; cook until melted, about 1 minute. Remove rice from heat. Season with salt and pepper. Sprinkle parsley over each serving.