

CopyCat Olive Garden Shrimp and Asparagus Risotto

Ingredients

8 cups chicken broth
2 Tbsp extra virgin olive oil
2 cups Carnaroli or Arborio rice
1/2 cup dry white wine
1/2 lb fresh asparagus spears, stemmed and cut into 1-inch pieces
1 1/2 lbs large shrimp, shelled and deveined
4 oz butter
1/2 cup Parmesan cheese
Salt and pepper to taste
1 cup chopped tomatoes
Fresh parsley, chopped
1/2 cup yellow onion, diced

Directions

Directions

Simmer chicken broth in a large pot on low heat until needed.

Heat oil in a large nonstick pan over medium heat. Add onions and cook for 3 minutes, or until translucent. Stir in rice and cook for 1 minute, then add white wine. Add 1/2 cup of broth and stir until completely absorbed. Repeat until half of broth has been added. Stir the risotto frequently to prevent sticking.

Add asparagus and shrimp to the remaining broth and cook for about 2 minutes, or until shrimp are pink. Remove asparagus and shrimp from broth and add them to the risotto mixture. Add remaining broth 1/2 cup at a time until desired creaminess is reached (there may be broth left over).

Once the broth is absorbed, add butter, Parmesan cheese and salt and pepper to taste. Garnish with chopped tomatoes and parsley.