

Seasonal Eating

Shrimp and Asparagus Risotto

1 bunch asparagus spears
Olive oil
Kosher salt and black pepper
12 ounces medium raw shrimp, peeled and deveined
1 teaspoon Cajun Seasoning
1/8 teaspoon paprika
5 cups chicken broth
1 small onion, chopped
2 cloves garlic, minced
1/2 teaspoon onion powder
1/4 teaspoon lemon pepper seasoning
1/8 teaspoon ground turmeric
1 cup arborio rice
1/2 cup white wine
1/2 cup grated Parmesan cheese

Trim asparagus ends and toss with a little olive oil, salt and pepper. Place in a single layer on a baking sheet and roast at 400 degrees until crisp tender, about 10-15 minutes. Cut into 1" sections and set aside. In a saucepan, heat the chicken broth to simmering. Meanwhile toss shrimp with Cajun seasoning, paprika and a sprinkle of salt. Heat a tablespoon of oil in a large skillet and add shrimp in a single layer. Cook just until it turns pink and is opaque in the middle, about 3-5 minutes, turning over once. Remove and set aside. In same skillet, add another tablespoon of oil and add onion, cooking until translucent. Add garlic, onion powder, lemon pepper and turmeric and stir another minute. Add rice and stir to coat. Add wine and cook until almost all of the liquid is absorbed. Add a ladle or two of the simmering chicken broth and stir. When the liquid is almost absorbed, add another ladle, stirring frequently to release the starch from the rice. Continue adding ladlefuls, stirring and letting them absorb until the rice is tender, about 45 minutes. You may not need all of the chicken broth (or if you need more just use some hot water). When the rice is tender, add the cheese, asparagus and shrimp and heat through. Serve immediately.