

Creamy Asparagus Risotto With Spicy Shrimp

Ingredients:

- 1 cup Arborio rice
- 10 colossal shrimp peeled and deveined, rinse well, and pat dry
- 2 ½ cups chicken broth
- ½ bundle asparagus chopped into ½" inch pieces
- ½ cup freshly grated Parmesan Cheese + extra for plating
- 3 cloves of garlic, grated
- 1 tbsp olive oil
- 1 tbsp fresh thyme – divided
- Zest of half lemon and juice reserved separately
- 1/8 tsp red pepper flakes
- Salt and Pepper to taste

Method:

1. Preheat your steam oven to 375°F
2. In one half-sheet pan add olive oil to shrimp and season with salt & pepper to taste, red pepper flakes & lemon zest, and return to fridge.
3. In the second half of the sheet pan, add risotto, broth, garlic, and half of the fresh herbs, reserving some for garnish. Stir to combine and place in preheated oven for 16-18 minutes.
4. Carefully open the oven to add a half cup of Parmesan Cheese, asparagus, salt & pepper to taste, and stir well before returning to the oven. While the oven is opened, place the seasoned shrimp in the oven for the final three to four minutes.
5. Remove both pans from the oven, stir the risotto well, and serve immediately. Garnish with extra Parmesan, and fresh thyme, and drizzle lemon over the shrimp.