

Shrimp and Pea Risotto



Shrimp and Pea Risotto

Shrimp and Pea Risotto

Ingredients

- 1 $\frac{1}{2}$ cups, uncooked Arborio Rice
- 5 cups chicken broth
- 3 tablespoons unsalted butter, divided
- 1 tablespoon oil
- $\frac{1}{3}$ cups onion, minced
- 1 clove garlic, minced
- 1 lb. small shrimp, shelled and deveined
- $\frac{1}{2}$ cup frozen peas, unthawed
- 2 tablespoons Parmesan cheese, grated

Method

1. Heat broth to a simmer in saucepan. Heat 2 tablespoons butter and oil in heavy 4 quart saucepan over medium heat.
2. Add onion and garlic, sauté until onion is soft but not brown.
3. Add rice; stir for about one minute until grains are coated.
4. Begin adding simmering broth $\frac{1}{2}$ cup at a time, stirring

until absorbed before adding next $\frac{1}{2}$ cup broth.

5. Add shrimp after the rice has been cooking 10-12 minutes and continue to add the broth, $\frac{1}{2}$ cup at a time.

6. When all broth has been added and grains are tender, stir in additional tablespoon butter, cheese and peas. Serve immediately.

Notes

9 WW Freestyle SmartPoints

Prep

- Prep: 10 Minutes
- Cook: 35 Minutes

Source: Rice Select (6 servings)