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# Risotto with shrimp and asparagus

*From the Kitchen of Brett Broussard*

**1 cup arborio rice**  
**1/2 pound shrimp**  
**1 bundle asparagus**  
**2 tablespoons butter**  
**2 tablespoons olive oil**  
**1/2 cup onion or shallot**  
**1 tablespoon garlic**  
**3/4 cup white wine**  
**3 cups seafood stock (or you can use chicken stock)**  
**1 lemon**  
**1 tablespoon parsley**  
**salt and pepper**

Season shrimp and saute for 3 minutes a little butter and olive oil. Set aside. Briefly blanch the asparagus, about 4 minutes, until slightly soft. Also set aside.

Melt remaining butter and olive oil and saute onions and garlic for 2 minutes over medium heat. Add the rice and continue stirring, toasting the rice for 2 minutes. Add the wine and stir until all of the wine has been absorbed.

Over medium heat, add one ladle of simmering stock at a time and continue to stir until all stock has been used and absorbed. Should take about 30 minutes.

Add the zest of one lemon, seasonings, parsley and the asparagus and shrimp.

You can finish with additional herbs (basil, thyme) and also a little cream.