



## Springtime Risotto

Recipe By SWEET MEMORIES

SERVES: 6

### INGREDIENTS:

- 4-6 cups low-sodium chicken broth
- 5 tbsp. unsalted butter, *divided*
- 1 bunch asparagus, *preferably thin, trimmed and cut into 1 inch pieces*
- 1/4 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 1 cup frozen peas, *defrosted*
- 1/2 medium yellow onion, *finely chopped*
- 2 cloves garlic, *minced*
- 1 1/2 cups Arborio rice 1 jar sun-dried tomatoes in oil, *sliced*
- 1/2 cup grated Parmigiano Reggiano, *plus more for serving*

### DIRECTIONS:

- 1. In a medium pot, bring the broth to a simmer.
- 2. Meanwhile, in a fry pan with sides, melt 2 tbsps. of butter over medium-low heat. Add the asparagus, salt, and a few grinds of pepper. Cook, stirring frequently, until the asparagus is tender-crisp, 2 to 4 minutes, depending on the thickness of the asparagus. Transfer the asparagus to a plate and set aside.
- 3. In the same pan over medium-low heat, melt 2 tbsps. of butter. Add the onions and cook, stirring frequently, until translucent, 2 to 3 minutes. Add the garlic and cook for 1 minute more. Do not brown. Add the rice and cook, stirring constantly, until glossy and translucent around the edges, about 2 minutes. Ladle about 1 cup of the simmering broth into the rice and cook, stirring occasionally, until absorbed. Continue adding the broth, 1 cup at a time and stirring frequently until it is absorbed, until the rice is al dente and creamy, about 20-25 minutes. (Be careful not to get distracted while the rice is cooking; while it doesn't require a lot of skill, it does require you to keep a close eye on it to prevent sticking.)
- 4. Turn off the heat and stir in the peas, Parmigiano Reggiano, and remaining tbsp. of butter into the risotto. Mix in the asparagus. Taste and adjust seasoning with salt and pepper, if necessary.
- 5. Spoon the risotto into bowls, top with sun-dried tomatoes and additional Parmigiano Reggiano and serve.

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