the nordstrom RESTAURANTS

LEMON RISOTTO WITH GRILLED SHRIMP AND ASPARAGUS

Serves 4

A little lemon juice goes a long way toward brightening favors. Think of the ubiquitous lemon wedge served with seafood as proof. In this creamy risotto, the citrus acts as a foil to both the shrimp and the asparagus. *Chef Tony Colabelli*

1 pound extra-large (16-20 count) shrimp in shell

2 Tbsp. extra-virgin olive oil

Kosher salt

Freshly ground black pepper

3/4 pound thin asparagus, woody stem ends removed, cut into 4" lengths

1 can (49 oz.) low-sodium chicken broth

4 Tbsp. (1/2 stick) unsalted butter

1/2 white onion, finely chopped

2 cups Italian medium-grain rice such as Arborio, Vialone Nano or Carnaroli

1/2 cup dry white wine

1/2 cup fresh lemon juice

1/2 cup freshly grated Parmesan cheese, preferably Parmigiano-Reggiano, plus more for serving

Preheat the oven to 300°F.

Peel the shrimp, then cut down the center back to tail. Open the shrimp until it lies flat and remove vein.

In a bowl, toss the shrimp with 1 Tbsp. of the oil and 1/2 tsp. salt. In another bowl, toss the asparagus with the remaining 1 Tbsp. oil, 1/2 tsp. salt and 1/4 tsp. pepper. Place the shrimp on grill and cook, turning occasionally until they are opaque, about 3 minutes. Transfer to ovenproof platter.

Place the asparagus spears on the grill, arranging them perpendicular to the grid so they don't fall through. Grill, turning as needed, until seared with grill marks and crisp-tender, about 5 minutes. Transfer to the platter with the shrimp. Cover with plastic wrap and set aside.

In a saucepan, bring the broth just to a simmer over medium heat. Reduce the heat to very low to keep the broth hot.

In a deep, wide saucepan or Dutch oven over medium heat, melt 3 Tbsp. of the butter. Add the onion and cook stirring occasionally, until translucent, about 3 minutes. Add the rice and stir until the kernels are covered with butter and the rice feels heavy in the spoon (do not toast the rice), about 2 minutes. Add the wine and cook, stirring constantly, until the wine has almost evaporated.

Add 1/2 cup of hot broth to the rice and cook, stirring frequently, until the rice has almost completely absorbed the liquid. Adjust the heat to medium-low to keep the risotto at a steady slow simmer. Continue adding the broth, 1/2 cup at a time, stirring until the broth is almost completely absorbed before adding the next addition and leaving 1/4 cup broth for the final addition. After about 18 minutes, the rice grains will be creamy, plump and cooked through but still chewy. If you run out of broth before the risotto reaches this point, use hot water. About 3 minutes before the risotto is done, uncover the shrimp and asparagus and place in the oven to heat through. Stir the remaining 1/4 cup broth and the lemon juice into the rice and then fold in the remaining 1 Tbsp. butter along with the Parmesan. Season to taste with salt and pepper.

Spoon the risotto into warmed shallow bowls. Scatter the asparagus over the top, dividing it evenly. Using tongs, embed 4 grilled shrimp, tails pointing up, around the perimeter of each serving. Serve hot and pass Parmesan cheese at the table.

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