

Spring Risotto

Ingredients

6 c Chicken Broth
3 oz Prosciutto (diced)
2 T Olive Oil
1 lb Asparagus (trimmed, cut into 1-inch pieces)
1 T Shallots (minced)
2 t Garlic (minced)
1 1/2 c Arborio Rice
1/2 c White Wine
2 c Spinach (chopped)
1 c Frozen Peas (thawed)
2 T Chives (chopped)
1/2 c Parmesan Cheese (grated)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. For the brodo, simmer broth in a saucepan over medium heat.
2. For the risotto, cook prosciutto in 1 tablespoon oil in a large saute pan over medium heat until crisp, 3-5 minutes; remove and set aside. Add asparagus to pan; saute until tender, 5 minutes, then remove and set aside.
3. Sweat shallots and garlic in remaining 1 tablespoon oil until translucent, 3 minutes.
4. Stir in rice and saute until each grain is coated in oil.
5. Deglaze the pan with wine and stir until completely absorbed, 1-2 minutes. Add brodo to the pan in 1/2-cup increments; simmer and stir frequently until each addition is almost completely absorbed before adding the next, about

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45 minutes total. Stir in asparagus, spinach, peas, chives, and Parmesan. Season with salt and pepper; top with prosciutto.