

# Mushroom Parmesan Shrimp Risotto

## Ingredients

---

5 1/2 c Chicken Broth (or Seafood Stock)  
8 oz Cremini Mushrooms (sliced)  
3 T Olive Oil  
1/8 t Chili Flakes  
1/2 c Onion (chopped)  
4 clv Garlic (minced)  
1 1/4 c Arborio Rice  
2 T Unsalted Butter  
3/4 c Parmesan (grated)  
0 ds Salt  
0 ds Ground Black Pepper  
1/4 c Parsley (chopped)  
1/2 Lemon (cut into wedges)  
12 oz Shrimp (peeled, deveined)

## Instructions

---

1. In a medium pot, heat the stock over medium heat when it starts to simmer, reduce the heat to the lowest setting and let sit. In a large sauté pan, add 1 1/2 teaspoon olive oil to the skillet, along with the mushrooms and sauté them over medium-high until they start to develop some color, about 3-4 minutes. Season them with a big pinch of salt and pepper, remove to a plate.

2. Add another 1 1/2 teaspoon olive oil to the skillet along with the shrimp. Season them with a big pinch of salt, pepper, and red pepper flakes. Stir and let them cook for just a minute or until they start to curl up. Remove to the same plate as the mushrooms, set aside.

3. Drizzle 2 tablespoons of olive oil in the same sauté pan set over medium heat and add the onions

# Mushroom Parmesan Shrimp Risotto

to the pan and season them with a big pinch of salt and let them cook for 3-4 minutes then add the garlic and let cook 30 seconds before stirring in the arborio rice. Allow the rice to toast for just 1 minute, then add a 1 cup of the warmed stock and push the mixture around in the pan with a wooden spoon. Set a timer for 20 minutes as soon as you add the broth. When most of the liquid has evaporated from the pan, add another ½ cup of stock, stir, and continue this process until the timer goes off.

4. Test the rice at this point and see if it needs to be cooked longer, you can let it go for another 5 minutes or until the arborio rice has cooked and is soft and creamy. You may not end up using all the broth, it just depends on how much the rice

# Mushroom Parmesan Shrimp Risotto

soaks up!

5. Stir in the butter along with the grated parmesan cheese, add the sautéed mushrooms, the shrimp, and the parsley. Cover and let the risotto warm for about 5 minutes so the flavors have a chance to blend. Serve topped with additional parsley and with lemon wedges.