

# Risotto with Shrimp and Peas

## Ingredients

### Broth

- 2 cups shells from shrimp (approx.)
- 1 small yellow onion, quartered
- 1 rib celery, quartered
- 3 parsley sprigs (optional)
- 6 cups water
- 1 Tbsp salt

### Risotto

- 3 Tbsp unsalted butter (divided)
- 1 Tbsp oil
- 1/3 cup, finely minced onion
- 1 garlic clove, finely minced
- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine
- 12 oz small shrimp, shelled and deveined (reserve shells for broth)
- 1/2 cup uncooked peas (fresh or frozen/thawed)



## Preparation

### Broth (to be completed before cooking risotto)

1. Combine all ingredients in a large stockpot on high heat
2. Bring to a boil (skimming any foam from the top)
3. Turn heat to low
4. Simmer for 20 minutes
5. Strain for adding to the risotto

### Risotto

1. In a heavy 4-quart pot, heat 2 tablespoons butter and the oil over moderate heat
2. Add the onion and garlic and sauté 1-2 minutes (avoid browning the onion)
3. Add the rice, stir with a wooden spoon until the rice is well coated, about 1 minute
4. Add 1/2 cup of the broth, stirring frequently to avoid sticking, until almost absorbed
5. Continue adding the broth 1/2 cup at a time until almost absorbed, for about 10 minutes
6. Stir in the shrimp, then continue adding broth as before
7. After about 8-10 minutes, add the wine, stirring until completely absorbed
8. Add about 1/4 cup broth, 1 tablespoon butter, and the peas, stirring vigorously
9. Serve immediately