

# upclose & tasty

---

## *Asparagus Risotto*

*Inspired by my husband, Mike*

### **Ingredients**

*1 lb asparagus, trimmed and cut into 2-inch lengths*

*7-8 cups chicken stock*

*1/4 cup extra virgin olive oil*

*1/2 cup finely chopped yellow onion*

*3 cups Arborio rice*

*1 cup dry white wine*

*1 tablespoon unsalted butter*

*1/4 cup freshly grated parmesan cheese*

*Salt and pepper to taste*

### **Preparation**

- 1. Boil the asparagus in salted boiling water until tender, 1-2 minutes.*
- 2. Set aside in an ice bath to stop the cooking and maintain the green color.*
- 3. In a sauce pan over medium heat, bring the chicken stock to a gentle simmer and maintain over low heat.*
- 4. In a large, heavy pot or dutch oven, heat oil over medium heat.*
- 5. Add the onion and sauté until softened, about 4 minutes.*
- 6. Add the rice and stir until each grain is well coated with oil and translucent with a white dot in the center, about 3 minutes.*
- 7. Add the wine and stir until completely absorbed.*
- 8. Add the simmering stock one ladleful at a time, stirring frequently after each addition.*
- 9. Wait until the stock is almost completely absorbed (but rice isn't dry on top) before adding the next ladleful.*
- 10. Remove 1/4 cup of stock to add at the end.*
- 11. When the rice is almost tender to the bite but slightly firm in the center, add the asparagus and a ladleful of stock.*
- 12. Cook, stirring occasionally, until the asparagus is heated through and the rice is al dente.*
- 13. Remove from the heat and stir in the butter, cheese and reserved 1/4 cup of stock.*
- 14. Season with salt and pepper to taste.*

**Enjoy!**