

Asparagus and Shiitake Risotto

<http://unihomemaker.com/2012/09/13/asparagus-and-shiitake-risotto/>

Ingredients:

- 14 asparagus, sliced about 1" long
- 10 shiitake mushrooms, sliced
- 1 14.5-ounce can of chicken broth
- 2/3 cup of water
- 1 shallot, finely chopped
- 1/2 cup of Arborio rice
- 1/2 cup of white wine
- 1 scallion, minced for garnish
- 2 pats of butter
- olive oil
- Freshly grated Parmigiano-Reggiano
- salt and pepper for seasoning

Preparation:

In a sauté pan add olive oil, asparagus and mushrooms. Sauté them for about 5 minutes and season with salt and pepper. Transfer to bowl.

In a small sauce pan, combine chicken broth and water and let it sit on low heat.

In the same sauté pan over medium heat add butter and shallot. Cook until soften. Add rice and cook for about 2 minutes. Stir in wine until reduced. Ladle in warm chicken broth 1 ladle at a time and stirring until broth is absorbed into rice. You would continue to do this until rice is tender or until the broth runs out. Turn the heat off and immediately stir in the asparagus, mushrooms and grated cheese. Check for seasoning before serving. Garnish with scallion and more cheese if desired.