

SPRING RISOTTO

Ingredients:

- 4 tablespoons unsalted butter, divided
- 2 medium shallots, finely chopped
- 10 ounces baby bella or cremini mushrooms, trimmed and thinly sliced
- Kosher salt
- 3 garlic cloves, minced
- 1½ cups Arborio rice
- 1½ cups dry white wine (I like to use Pinot Grigio)
- 3 to 4 cups (low sodium) vegetable or chicken broth, divided
- 1 pound asparagus, trimmed and cut thinly on the bias into 1-inch-long pieces
- ¾ cup grated Parmigiano Reggiano
- ¾ cup frozen peas
- Zest of 1 lemon
- Freshly ground black pepper
- ¼ cup fresh mint leaves, thinly sliced

Directions:

Melt 2 tablespoons of the butter in a medium Dutch oven (or other heavy bottomed pot or saucepan) over medium heat. Add the shallots, the mushrooms, and 1 teaspoon salt, and cook, stirring often, until the mushrooms start to brown, about 10 minutes.

Stir in the rice and the garlic and cook until the garlic is fragrant and the rice is coated and translucent around the edges, about 2 minutes.

Pour in the wine and bring to a simmer. Cook, stirring often, until almost all the wine has been absorbed, 6 to 10 minutes.

Stir in 1 cup of broth and cook, stirring often, until almost all of the broth has been absorbed. Continue adding broth, 1 cup at a time, waiting for the previous broth to be absorbed before adding more. Taste the rice after incorporating each cup. You are looking for it to be tender but still a bit al dente. You may not need all 4 cups of broth.

Once all the broth has been added and absorbed, immediately remove the pan from the heat and add the asparagus on top of the rice. Cover the pot to steam the asparagus until crisp-tender, 3 to 5 minutes.

Uncover, stir in the Parmigiano, the peas, the lemon zest, and the remaining 2 tablespoons of butter. (If the risotto seems too stiff, go ahead and loosen it with a little broth or water at this point.) Season with salt and pepper to taste. Sprinkle the mint over the top and serve.

Serves 4.

Recipe by MVmagazine.com