

RISOTTO with ASPARAGUS TIPS

Preparation:

2 cups Arborio rice

4 tbsp olive oil

4 tbsp butter

1 cup chopped onion

6 cups chicken broth

12 oz asparagus tips

3 oz parsley, minced

8 oz Parmesan cheese, grated

Salt & pepper to taste

Preparation:

1. Sauté onion in oil & ½ stick of butter for 3 minutes.
2. Add rice, stirring for about 2 or 3 minutes until a toasted aroma develops.
3. Add 1/3 the broth, stirring until liquid is absorbed; add 2nd 1/3 of broth stirring until absorbed.
4. Then add the final 1/3 along with the asparagus tips stirring until absorbed.
5. When rice is fully cooked, stir in parsley.
6. Finish the risotto with Parmesan cheese – salt & pepper to taste.