

Shrimp & Pea Risotto

with Spinach Salad



20-30min



2 Servings

If you thought risotto was a dish reserved for restaurants and impossible to recreate in your home kitchen, this quick weeknight recipe will make you a convert. The star ingredient is arborio rice, a type of short-grained rice, prized for its creamy, starchy texture and pearly white appearance. Combined with sweet wild-caught U.S Gulf shrimp, peas, and Parmesan, this risotto makes every night f...

What we send

- tail-off shrimp ²
- seafood broth concentrate ^{2,4}
- arborio rice
- shallot
- Parmesan ⁷
- peas
- baby spinach
- fresh thyme

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- nonstick skillet
- microplane or grater

Allergens

Shellfish (2), Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 30g, Carbs 70g, Proteins 36g



1. Prep ingredients

Peel and finely chop **¼ cup shallot**, then thinly slice 2 tablespoons. In a medium bowl or measuring cup, stir to combine **seafood broth concentrate** with **3 cups hot water** and season with **½ teaspoon salt**. Pick **½ teaspoon thyme leaves** from stems; discard stems and reserve **remaining sprigs** for step 4. Finely grate **Parmesan**.



4. Start risotto

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chopped shallot** and **1 thyme sprig** and cook, stirring, until shallots are golden, 2-3 minutes. Add **rice** and cook, stirring, until no longer translucent, about 2 minutes.



2. Make dressing

In a medium bowl, whisk **1 tablespoon vinegar** and **2 tablespoons oil**. Add **sliced shallot** and **a pinch each salt and pepper**. Let sit until step 6.



5. Cook risotto

Add **½ cup broth** to **rice**; cook over medium heat, stirring, until nearly absorbed, 1-2 minutes. Continue adding broth, ½ cup at a time, stirring, until nearly absorbed with each addition, 18-20 minutes total. Rice will be al dente and suspended in a thick, creamy sauce. If rice is still crunchy, stir in water, ¼ cup at a time, and cook until al dente.



3. Sauté shrimp

Pat **shrimp** dry and season with **a pinch each salt and pepper**. Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high heat. Add shrimp and cook, without stirring, until lightly browned on the bottom, about 1 minute. Stir in **peas** and cook until **shrimp** are cooked through, about 2 minutes. Transfer to a plate.



6. Finish & serve

Remove and discard **thyme sprig**. Stir **1 tablespoon butter** and **¾ of the Parmesan** into **risotto** over low heat. Stir in **shrimp** and **peas** and season with **salt and pepper**. Add **spinach** to **dressing** and toss to coat. Serve **risotto** in bowls, sprinkled with **remaining thyme leaves and Parmesan** with **spinach salad** alongside. Enjoy!