

## Shrimp & Pea Risotto

with Spinach Salad



20-30min



4 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

- shallot
- fresh thyme
- seafood broth concentrate <sup>2,4</sup>
- Parmesan <sup>7</sup>
- tail-off shrimp <sup>2</sup>
- arborio rice
- peas
- baby spinach

## 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 650kcal, Fat 28g, Carbs 66g, Proteins 35g



### 1. Prep ingredients

Peel and finely chop  $\frac{1}{3}$  cup shallot, then thinly slice 2 tablespoons. In a large bowl or measuring cup, stir to combine **all of the seafood broth concentrate** with **6 cups hot water** and season with **1 teaspoon salt**. Pick  $\frac{1}{2}$  teaspoon thyme leaves; discard stems and reserve remaining sprigs for step 4. Finely grate **all of the Parmesan**.



### 4. Start risotto

Heat **2 tablespoons 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 **1½ tablespoons vinegar** and **3½ tablespoons oil**. Add **sliced shallot** and **a pinch each salt and pepper**. Let sit until step 6.



### 5. Cook risotto

Add  $\frac{1}{2}$  cup broth to rice; cook over medium heat, stirring, until nearly absorbed, 1-2 minutes. Continue adding broth,  $\frac{1}{2}$  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,  $\frac{1}{4}$  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 large nonstick skillet over medium-high heat. Add shrimp and cook, without stirring, until lightly browned on the bottom, about 2 minutes. 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 **2 tablespoons butter** and  $\frac{3}{4}$  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!