

## Lemon Asparagus Risotto

### INGREDIENTS

2 tbsp butter, divided  
1/4 cup chopped green  
onions  
1 cup Arborio rice or  
medium-grain white rice

3 cups chicken broth  
1 cup fresh asparagus  
pieces, about 1-inch long  
1 tbsp lemon juice

1 tsp grated lemon zest  
1/4 cup chopped fresh  
parsley  
1/8 tsp pepper  
Salt to taste

### SUGGESTED COOKWARE

10 or 12 inch sauté pan

### DIRECTIONS

Melt the butter in a 10 or 12 inch sauté pan and cook the onions in the butter until tender over medium-high heat.

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### DIRECTIONS

Add the rice and cook, stirring frequently, until it just begins to brown.

Stir in 1 cup broth and cook until it is absorbed, stirring constantly. Add an additional 1/2 cup broth and the asparagus, cooking until liquid is absorbed.

Add the remaining broth 1/2 cup at a time, stirring frequently, until each cup is absorbed. With the last 1/2 cup, add the lemon juice.

Cook until rice is tender and creamy, a total of about 25 to 30 minutes. Stir in the lemon zest, parsley, and seasonings.

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