

Lemon Asparagus Risotto

INGREDIENTS

2 tbsp butter, divided	1/4 cup chopped fresh parsley
1/4 cup chopped green onions	1/8 tsp pepper
1 cup Arborio rice or medium-grain white rice	Salt to taste
3 cups chicken broth	
1 cup fresh asparagus pieces, about 1-inch long	
1 tbsp lemon juice	
1 tsp grated lemon zest	

SUGGESTED COOKWARE

10 or 12 inch sauté pan

DIRECTIONS

- 1** Melt the butter in a 10 or 12 inch sauté pan and cook the onions in the butter until tender over medium-high heat.
- 2** Add the rice and cook, stirring frequently, until it just begins to brown.
- 3** 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.
- 4** 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.
- 5** Cook until rice is tender and creamy, a total of about 25 to 30 minutes. Stir in the lemon zest, parsley, and seasonings.