



## Lemon Asparagus Risotto

### INGREDIENTS

Olive oil

1 lb of asparagus (trimmed and cut into 1.5-inch pieces )

1/2 cup of onion, small dice

2 cloves of garlic, minced

2 cups of vegetable broth

1 cup of Arborio rice

2-3 tablespoons of fresh lemon juice

2 tablespoons of unsalted butter

1/2 teaspoon of fine-grain sea salt (or to taste)

1/2 cup of grated Parmesan

### METHOD

Press the sauté button and heat about 2 teaspoons of olive oil until glistening, then sauté the asparagus for 3-5 minutes, until fork tender.

Turn off the sauté function and transfer the asparagus to a bowl and set aside.

Turn on the Sauté function again and heat another 1-2 teaspoons of olive oil, sauté the onions for 3-5 minutes, stirring frequently, until the onions start to soften and become translucent then add the garlic, and turn off the sauté function and let it cook in the residual heat for about a minute, until fragrant.

Add a small amount of the broth to the onions and garlic, use the broth and a spatula to deglaze the bottom of the pot, making sure there is no food stuck to the bottom.

Add the remaining broth, rice, lemon juice, butter and salt, stir to combine.

Close the lid, and cook on high pressure for 6 minutes. It will take 5-10 minutes to come to pressure.

At end of cooking time, quick release the pressure, carefully remove the lid, add the Parmesan and stir well.

Note that it's completely normal for it to look like there's too much liquid right after you remove the lid. It will be perfect once it's stirred, add the cooked asparagus and stir until evenly distributed and warmed through.

Serve immediately with additional grated Parmesan, if desired.