



## Lemon Asparagus Risotto



Prep  
15 m

Cook  
45 m

Ready In  
1 h

Recipe By: stefychefy

"Lower in fat than most risotto recipes but no one will know! I like to serve this as a main dish under some steamed halibut or other white fish."

### Ingredients

20 fresh asparagus spears, trimmed  
4 cups low-sodium chicken broth  
2 tablespoons olive oil  
1 small onion, diced  
1 stalk celery, diced  
1/4 teaspoon salt  
1/4 teaspoon ground black pepper

1 clove garlic, minced  
1 cup arborio rice  
1/2 cup dry white wine  
1/4 cup freshly grated Parmesan cheese  
2 tablespoons lemon juice  
1/2 teaspoon lemon zest

### Directions

- 1 Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add asparagus, cover, and steam until tender, about 5 minutes. Cut asparagus into 1-inch pieces; set aside.
- 2 Heat chicken broth in a saucepan over medium heat; keep at a simmer while preparing risotto.
- 3 Heat olive oil in a large skillet over medium heat. Cook and stir onion and celery until vegetables are tender, about 5 minutes. Season with salt and black pepper. Stir in garlic and arborio rice; cook and stir until rice is lightly toasted, about 5 more minutes.
- 4 Pour white wine into rice mixture, stirring constantly, until liquid is evaporated, about 5 minutes. Stir chicken broth into rice, one ladleful at a time, allowing liquid to absorb completely before adding more while stirring constantly, about 20 minutes. Add asparagus and stir.
- 5 Remove from heat and mix in Parmesan cheese, lemon juice and lemon zest. Serve immediately.

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