Chili-Garlic Shrimp with Lemon Parmesan Risotto

The Ingredients

- 3 cloves garlic, chopped
- 1 lemon
- 18 large shrimp, peeled and deveined
- 3 scallions
- ¼ red chilli flakes
- ½ tsp sugar
- 4 cups chicken broth, hot
- 2/3 cup arborio rice
- ¼ cup shredded parmesan
- 2 TBSP butter, divided
- 2 TBSP olive oil
- Salt and pepper to taste

Directions:

- Wash and dry all produce. Peel and finely chop garlic. Zest 1 tsp zest from lemon; halve lemon. Trim and thinly slice scallions, separating whites from greens.

- Rinse shrimp, then pat dry with paper towels. Place in a medium bowl with half the garlic, half the lemon zest, ½ tsp sugar, a drizzle of olive oil, and as many chili flakes as you'd like. Season with salt and pepper; toss to combine.

- Melt 1 TBSP butter in a large, high-sided pan over medium-high heat. Add scallion whites and remaining garlic; cook, stirring, until fragrant, about 1 minute. Add rice and cook, stirring constantly, until grains are translucent, 1-2 minutes.

- Add ½ cup stock mixture to pan with rice. Cook, stirring, until liquid has absorbed. Repeat with remaining stock mixture, adding ½ cup at a time and stirring until liquid has absorbed, until rice is al dente and creamy, about 20 minutes. (Depending on the size of your pan, you may need a little more or a little less liquid.) Turn off heat; taste and season with salt and pepper.

- When risotto is almost finished, heat a drizzle of olive oil in a second large pan over high heat. Add shrimp mixture. Cook, flipping once or twice, until shrimp are opaque and lightly browned, about 2 minutes. Add a squeeze of lemon juice and stir to coat.

- Stir Parmesan, 1 TBSP butter, and a squeeze of lemon juice into risotto until butter and cheese are melted. Season generously with salt and pepper. (Taste as you add more salt and pepper to make sure it's seasoned to your liking!)

- Divide risotto between plates and top with shrimp, scallion greens, remaining lemon zest, and more chili flakes, if desired.