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Asparagus Risotto

INGREDIENTS:

- 1/4 cup shallots, diced fine
- 1/2 stick butter
- 1 c. Arborio rice
- 6 c. chicken broth
- 2 tb. thyme
- 1 c. white wine
- 1 tsp. black pepper
- salt to taste
- 2 tb. olive oil
- 1 lb. asparagus, washed, cut into 1/2 to 1 inch pieces
- Parmesan cheese, grated

PROCESS:

Wash asparagus well, sliced, mix with olive oil and 1/2 tsp. salt and spread on a baking sheet. Bake in 400 degree oven until crunchy, about 10-15 mins.

In a small pan, saute shallots with butter, add the rice and cook for a couple minutes. Add the wine and chicken stock a little at a time, until rice is almost cooked. Add the asparagus and toss.

Add parmesan cheese as the final step.