



Corn Risotto with Jumbo Shrimp

& Asparagus



40-50min



2 Servings

What we send

- 2 ears of corn
- 1 shallot
- 1 lemon
- ¾ oz Parmesan ⁷
- ½ lb asparagus
- 5 oz arborio rice
- 2 pkts chicken broth concentrate
- 10 oz pkg jumbo shrimp ²
- ¼ oz fresh chives
- 2 mango passionfruit mousses ^{3,6,7}

What you need

- olive oil
- unsalted butter ⁷
- kosher salt & ground pepper

Tools

- microplane or grater
- 2 medium skillet

Allergens

Shellfish (2), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 0kcal



1. Prep ingredients

Peel husks from **corn**, and cut corn kernels from cob; reserve cobs.

Finely chop **shallot**. Zest **all of the lemon** and squeeze **1 teaspoon lemon juice**.

Finely grate **Parmesan**, if necessary. Snap off tough woody ends from **asparagus**.



4. Finish risotto

Uncover and remove **corn cobs**. Add **corn**, increase to high, and bring to a boil, stirring vigorously until **rice** is cooked through and creamy, 3-5 minutes. Add another **¼ - ½ cup water**, if necessary, to loosen risotto. Remove from heat.

Stir in **lemon zest and juice, all but 1 tablespoon of the Parmesan**, and **1 tablespoon butter**. Season to taste with **salt and pepper**.



2. Start risotto

Heat **1 tablespoon oil** in a medium skillet over medium heat. Add **shallot and rice** and cook, stirring, until shallots are soft and rice is lightly toasted, about 3 minutes. Stir in **broth concentrate, reserved corn cobs**, and **2½ cups water**.



5. Cook shrimp

Pat **shrimp** dry and season all over with **salt and pepper**. In a second medium skillet, heat **1 tablespoon oil** over medium-high heat. Add shrimp and cook, flipping halfway through, until pink and cooked through, 3-4 minutes. Transfer shrimp to a plate.



3. Cook risotto

Bring to a boil; reduce to medium-low and cover. Simmer, covered 18-20 minutes, stirring halfway through, until **rice** is cooked through but still firm and most of the liquid is absorbed.



6. Finish & Serve

In the same skillet, heat **1 more tablespoon oil** over medium high heat. Add **asparagus** and cook, shaking occasionally, until browned and tender, 2-3 minutes.

Finely chop **chives**. Spoon **risotto** into bowls. Top with **shrimp, asparagus**, and **remaining Parmesan**. Garnish with **chopped chives**. Serve **mango passionfruit mousse** for dessert. Enjoy!