



## Dinner & Dessert! Corn & Jumbo Shrimp Risotto

with Asparagus & Mango Passionfruit Mousse



40-50min



2 Servings

Risotto can seem daunting, but we promise this comes together with delicious ease. Arborio rice simmers with corn cobs to soak up all that corn goodness, imparting major flavor. To finish the risotto, we discard the cobs and add corn kernels, lemon zest and juice, and Parmesan for a bright, creamy risotto. Seared jumbo shrimp and crisp asparagus pair perfectly, with mango passionfruit mousse as a sweet finish.



## What we send

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

## What you need

- olive oil
- unsalted butter <sup>7</sup>
- kosher salt & ground pepper

## Tools

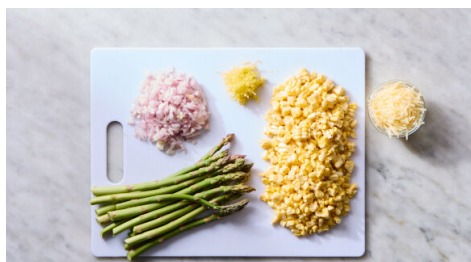
- microplane or grater
- 2 medium skillet

## 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 990kcal, Fat 46g, Carbs  
114g, Protein 42g



### 1. Prep ingredients

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

Finely chop **shallot**. Into a small bowl, 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 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, until **rice** is cooked through but still firm and most of the liquid is absorbed, 18-20 minutes, stirring halfway through.



### 6. Finish & serve

In the same skillet, heat **1 more tablespoon oil** over medium-high. 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!