

## Asparagus Risotto Recipe

### Ingredients

- 2 Tbsp unsalted butter, divided
- 1/2 cup chopped shallots
- 1 cup arborio rice
- 1/4 cup dry white wine (or 1 Tbsp lemon juice and 3 Tbsp water)
- About 4 cups [chicken stock](#) (or vegetable stock for vegetarian option)\*
- 1/2 pound asparagus, trimmed, tips cut off, tough skins of the spears peeled (if working with thick apparatus spears), and the spears cut into thin disks
- 1/2 cup freshly grated Parmesan cheese
- Salt and pepper

**1** In a 3 or 4 quart saucepan, heat 1 tablespoon butter on medium heat. Add the shallots and cook for a minute or two, until translucent. Add the rice and cook for 2 minutes more, stirring until nicely coated.

**2** While the shallots are cooking, bring the stock to a simmer in a saucepan.

**3** Add the wine. Slowly stir, allowing the rice to absorb the wine. Once the wine is almost completely absorbed, add 1/2 cup of hot stock to the rice. Continue to stir until the liquid is almost completely absorbed, adding more stock in 1/2 cup increments. Stir often to prevent the rice from sticking to the bottom of the pan. Continue cooking and stirring rice, adding a little bit of broth at a time, cooking and stirring until it is absorbed, until the rice is tender, but still firm to the bite, about 20-25 minutes. With the last ladle of stock, add the asparagus. Turn off the heat.

*Note the stock amount given is approximate. You may need a little more or less. If you end up needing more stock and you find yourself without, just use water.*

**4** Gently stir in the Parmesan cheese and the remaining 1 tablespoon butter. Add salt and pepper to taste. Serve immediately.

## Pan-Fried Asparagus with Onions

### Ingredients:

- 1 tablespoon butter
- 1 pound asparagus, trimmed
- 1 tablespoon butter
- 1/4 cup sliced onion
- 1 pinch onion salt, or to taste

### Directions:

1. Melt 1 tablespoon butter in a large skillet over medium-high heat.
2. Cook and stir asparagus in melted butter until bright green, but still firm, 3 to 4 minutes.
3. Stir 1 tablespoon butter and onion into asparagus; sprinkle with onion salt.
4. Cook and stir until onion is slightly browned and asparagus are tender, 3 to 5 minutes.