



JERNEJ KITCHEN

CREAMY PEA RISOTTO WITH SHRIMP

Creamy Pea Risotto with Shrimp is a simple recipe, made in 30 minutes. Easy weeknight dinner or a fancy date night meal, it's great for all seasons.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	25	MINUTES
TOTAL TIME:	35	MINUTES

CREAMY PEA RISOTTO

- 1 onion
- 2 tbsp olive oil
- 300 g (1 1/2 cup) Arborio rice
- 80 ml (1/3 cup) white wine
- 900 ml (4 cups) [Vegetable Broth](#)
- 130 g (1 cup) frozen or blanched peas
- 2 tbsp butter
- 15 g (1/4 cup) freshly grated parmesan cheese

PAN-FRIED SHRIMP

- 1 tbsp olive oil
- 220 g (1/2 pound) shrimp, deveined and shells removed
- 220 g (1/2 pound) snap peas
- 1 garlic clove
- 1 tbsp fresh parsley, diced
- 1 tsp lemon juice, freshly squeezed

TOOLS AND EQUIPEMENT

- kitchen knife
- cutting board
- pot with a lid

MAKE THE RISOTTO

Peel and dice the onion. Place a pot over medium heat. Add olive oil and diced onion. While regularly stirring, cook the onion for about 5 minutes, then add the rice and continue to cook for 2 minutes, stirring occasionally. Pour the white wine into the pot, increase the heat, cook for 2 minutes, or until the alcohol evaporates. Reduce the heat, add the vegetable broth, and stir and cover with a lid. Simmer for 15 minutes, stir the risotto two or three times while it's cooking.

CREAMY PEA RISOTTO

Add the frozen or blanched peas to the rice, stir and remove from the heat. Stir in the butter and freshly grated parmesan cheese. Season with salt and pepper to taste. Cover with a lid and set aside to rest for 5 - 10 minutes.

PAN-FRIED SHRIMP

Pan-fry the shrimp. Place a skillet with the olive oil over medium-high heat. When the oil is hot, add the shrimp, snap peas, and diced garlic. Cook for 3 - 4 minutes or until the shrimp is beautifully caramelized and cooked through. Stir in the freshly diced parsley and lemon juice. Season to taste with salt and pepper.

SERVE

Divide the Creamy Pea Risotto between four plates. Top with pan-fried shrimp and snap peas and serve as soon as possible.

