



Quality Time Tuesday

LOBSTER & ASPARAGUS RISOTTO

- 6 cups chicken stock, store bought
- ½ cup butter, divided in half
- ½ cup onion, minced
- 2 cups Arborio rice
- ½ cup dry white wine
- ¾ cup parmesan cheese, grated
- 1 cup lobster meat, cooked & chopped
- 1 cup steamed asparagus, chopped
- sea salt & pepper, to taste

1. In a medium saucepan, heat chicken stock on medium. In a large skillet, sauté onion in ¼ cup of the butter for 5 minutes. Add the rice to the skillet & sauté for 3 minutes. Stir in wine then bring to a low boil on medium heat. Cook until wine is absorbed.
2. Add warmed chicken stock to the rice, ½ cup at a time. Repeat after it is absorbed into the rice. Continually stir after each addition. When the stock has almost evaporated, add more. Keep the heat on medium & stir frequently. Continue to cook for 25-30 minutes. Rice should be slightly firm.
3. Stir in the remaining ¼ cup of butter & parmesan. Add lobster & asparagus to pan, then lightly season with salt & pepper.

servings: 6 / prep time: 15 minutes / cook time: 40 minutes