

Yellow Pepper Risotto with Shrimp and Zucchini

Category: Italian

Servings: 8

Rating: 10

Source: Martha Stewart

Description:

Very rich and smooth. Best if served moist, so add a little extra chicken stock just before serving.

Ingredients:

4 yellow bell pepper	4
2 lbs shrimp	2lbs, peeled and deveined, shells rinsed and reserved
to taste coarse salt	to taste
to taste pepper	to taste
6 tablespoons olive oil	6 tablespoons
10 tablespoons butter, unsalted	10 tablespoons in all
2 large zucchini	2 large, chopped into 1/2" dice
3 quarts chicken stock	3 quarts, home made or low sodium
6 shallot	6, minced
2 cups arborio rice	2 cups
1 cup white wine	1 cup
1/2 cup basil	1/2 cup, loosely packed, finely chopped, plus garnish leaves

Instructions:

Blacken the peppers under the broiler, cool, peel, seed, and puree. Brine the shrimp, peel and devein them, and season with salt and pepper. Add the shrimp shells to the stock and bring to a boil. Remove from heat and strain through a fine sieve. Return stock to the pan and simmer at a low heat. Heat the olive oil over medium heat and saute the shrimp until they are opaque, turning once. Set aside and keep warm. In the same pan, saute zucchini in one tablespoon of butter, seasoning with salt and pepper, until starting to brown and just tender. Set aside with the shrimp.

Saute shallots in 2 tablespoons of butter until they are softened and translucent. Add rice and cook, stirring constantly, until the rice grains are glossy and make a sound like glass beads clicking. Add the wine and cook until it is completely absorbed by the rice. Add 1/4 cup of stock to the rice along with 2 tablespoons of the pepper puree and gently stir until the liquid has been absorbed by the rice. Continue this step for about 20-25 minutes, or until the rice is cooked.

Stir in the reserved shrimp and zucchini and one more tablespoon of butter and the basil. Season with salt and pepper and serve immediately, garnished with basil leaves.