



Spring Vegetable Risotto with Asparagus and Peas

Prep Time: 12 mins **Cook Time:** 35 mins **Servings:** Servings: 4 servings **Source:** Thespruceeats.com

INGREDIENTS

8 to 12 ounces asparagus (cut in 1-inch lengths)
5 cups chicken stock (low- or no-sodium)
2 tablespoons extra virgin olive oil
4 green onions (sliced)
2 cups Arborio rice
3/4 cup dry white wine (such as Sauvignon Blanc or a dry vermouth)
1 cup frozen English peas (thawed; or fresh steamed until tender)
1 tablespoon butter
1/3 cup fresh grated Parmesan cheese
Kosher salt (to taste)
Black pepper (to taste)

DESCRIPTION

This recipe was made by Jo Graham for one of our VP wine tastings. It was an excellent pairing to an old vines South African viognier. The original recipe is [here](#).

Jo has also recommended an article on pre-cooking risotto [here](#).

DIRECTIONS

Steps to Make It

Bring a medium saucepan with about 2 inches of water to a boil. Add 1 teaspoon of salt and the asparagus. Cook for about 2 minutes, or until just barely tender. Drain in a colander and rinse with cold water.

Bring the chicken broth to a simmer on the stovetop and keep warm. Reserve 1/4 cup of the broth for the end of cooking time.

Put the olive oil in a large saucepan or saute pan over medium heat. When the oil is hot, add the green onions. Cook, stirring, for 2 minutes.

Add the rice and cook, stirring, until all grains are coated with oil and translucent, about 2 minutes.

Add the wine and cook, stirring, until most has been absorbed by the rice.

Add chicken broth, about 1/4 to 1/2-cup at a time. Cook, stirring constantly, after each broth addition until the rice has absorbed most of the broth. Don't let the rice dry out at any point. Continue adding and broth and stirring until the rice has become tender but still a little firm in the center. This will take about 18 to 20 minutes.

Add the asparagus and peas to the rice and continue cooking, stirring, until heated. Add more broth as needed. The rice will be tender, but slightly firm. Add the reserved 1/4 cup of broth and the butter, stirring thoroughly until well blended.

Blend in the Parmesan cheese and add Kosher salt and freshly ground black pepper, to taste.

NOTES

Roasted Asparagus: Cut the asparagus into 1-inch lengths. Toss it with 2 tablespoons of olive oil and arrange it in a single layer on a rimmed baking sheet. Bake in a preheated 425 F (220 C/Gas 7) oven for about 12 to 15 minutes, or until just tender.

Variation

Use brown Arborio rice and plan to add about 10 to 15 minutes to the total cooking time.