



SHRIMP AND ASPARAGUS RISOTTO

with Meyer Lemon and Parmesan



HELLO MEYER LEMON

A hybrid of a lemon and an orange, it has a mellow acidity and fragrant zest

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 550



Veggie Stock Concentrate



Asparagus



Yellow Onion



Garlic



Meyer Lemon



Arborio Rice



Shrimp
(Contains: Shellfish)



Parmesan Cheese
(Contains: Milk)

START STRONG

Don't skip shocking the asparagus with water after boiling. This stops it from overcooking and preserves its bright color.

BUST OUT

- Small pot
- Strainer
- Zester
- Medium pan
- Large pan
- Paper towel
- Medium bowl
- Slotted spoon
- Olive oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Veggie Stock Concentrate 1 | 2
- Asparagus 6 oz | 12 oz
- Yellow Onion 1 | 1
- Garlic 2 Cloves | 4 Cloves
- Meyer Lemon 1 | 2
- Arborio Rice ¾ Cup | 1½ Cups
- Shrimp 10 oz | 20 oz
- Parmesan Cheese ¼ Cup | ½ Cup

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1 MAKE STOCK AND PREP

Wash and dry all produce. Bring **4 cups water** and **stock concentrate** to a simmer in a small pot over medium-low heat. Meanwhile, trim and discard bottom inch from **asparagus**, then cut stalks into 1-inch pieces. Halve and peel **onion**. Finely chop one half (save other for another use). Mince **garlic**. Zest, then halve **lemon**.



4 MAKE RISOTTO

Add **rice** to pan with **onion**. Cook, stirring, until grains are translucent. Add **stock** ½ cup at a time, stirring after each addition. Allow rice to absorb most of stock before adding more. Continue until grains are al dente and creamy, 25-30 minutes.



2 COOK ONION

Heat a drizzle of **olive oil** in a large pan over medium heat. Add **onion** and cook, stirring, until soft, about 5 minutes. Add half the **garlic** and cook, stirring, until fragrant, another 30 seconds.



5 COOK SHRIMP

Heat a drizzle of **olive oil** in a medium pan over medium heat. Pat **shrimp** dry with a paper towel. Add **shrimp**, remaining **garlic**, and **asparagus**. Cook, tossing, until shrimp are opaque, 3-4 minutes. Season with **salt** and **pepper**.



3 BLANCH ASPARAGUS

While **onion** cooks, fill a medium bowl with ice water. Lower **asparagus** into simmering **stock**. Cook until bright green, about 1 minute. Remove with a slotted spoon (keeping stock over medium-low heat) and transfer to bowl with ice water. Let cool, then drain.



6 FINISH

When **risotto** is done cooking, stir in **shrimp mixture**, a pinch of **lemon zest**, half the **Parmesan**, and **1 TBSP butter**. Season with **salt**, **pepper**, and a squeeze of **lemon**. Divide risotto between plates. Sprinkle with remaining **Parmesan** and serve.

LEMONY FRESH!

Serve with Meyer lemon wedges for more of that citrusy flavor.