



fresh fish markets

Asian Risotto from food.com

serves 4

INGREDIENTS

- 1 cup arborio rice
- 5 tablespoons butter, divided
- 1 (3 1/4 ounce) packages shiitake mushrooms, stems removed,
cut into 1/4 inch strips
- 1 tablespoon fresh minced garlic
- 1 tablespoon fresh minced ginger
- 3/4 lb fresh shrimp, peeled, deveined, cleaned
- 3 1/4 cups chicken broth
- 1/4 cup dry sherry
- 2 tablespoons soy sauce
- 1/2 cup red bell pepper, diced
- 1/3 cup pine nuts, toasted
- 1/2 cup cilantro leaf, chopped

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Directions:

- Melt 3 TBS of the butter in a medium saucepan over medium heat.
- Stir in mushrooms and saute until softened, about 5 minutes, then remove to a plate.
- Melt remaining 2 TBS butter in the same saucepan.
- Stir in ginger and garlic, saute until fragrant, about 1 minute.
- Stir in rice; cook over medium heat for 3 minutes.
- In another saucepan, combine shrimp, chicken broth, sherry and soy sauce.
- Bring to a boil; remove shrimp to a bowl.
- Add about a third of the hot broth to the rice.
- Cook over medium heat until broth is absorbed, stirring 2 or 3 times.
- Continue adding a third more broth and stirring until rice is still firm but not raw tasting, about 25 minutes.
- Stir in mushrooms, red pepper, pine nuts and shrimp; heat through, for about 4 more minutes.
- Stir in cilantro and serve right away.
- To toast pine nuts: can pan toast or toast in a preheated 325* oven until golden - watch carefully.

We're picky about our seafood.
We think you should be too.

