

Lemony Shrimp and Risotto

RECIPE BY **GIADA DE LAURENTIIS** ON THE FOOD NETWORK



Servings: 4

Cooking Time: 1 hour

Ingredients

- 5 tablespoons extra-virgin olive oil
- 2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 pound extra-large shrimp, peeled and deveined
- 1 small fennel bulb, chopped (about 1 cup)
- 1 small onion, chopped (about 1 cup)
- 1 large clove garlic, smashed, peeled, chopped
- 1 cup Arborio rice (about 6 1/2 ounces)
- 1/4 cup dry white wine
- 3 cups low-sodium chicken broth, plus extra as needed
- 1/4 cup fresh lemon juice (from 1 large lemon)
- Zest of 1 large lemon
- 3 cups arugula

Directions

1. Heat 2 tablespoons of the oil in a heavy large saucepan over medium heat. Add the shrimp and sprinkle with 1/2 teaspoon of the salt and 1/4 teaspoon of the pepper. Cook until the shrimp are just opaque in the center, about 3 minutes. Remove the pan from the heat. Transfer the shrimp and juices to a bowl to cool.
2. Add the remaining 3 tablespoons oil to the pan. Add the fennel and onions. Cook until tender, about 4 minutes. Add the garlic and cook until aromatic, 30 seconds. Add the rice. Stir until well coated and translucent in spots, about 2 minutes. Add the wine. Cook until the wine is absorbed, stirring often, about 2 minutes. Add the broth, lemon juice, zest, and the remaining 1 1/2 teaspoons salt and 1/4 teaspoon pepper. Increase the heat and bring to a boil, stirring often. Reduce the heat to medium-low. Simmer until the rice is just tender but still has some bite and the risotto is creamy, stirring often, 13 to 14 minutes.
3. Mix in the arugula. Stir until the arugula wilts, about 30 seconds. Add the shrimp. Mix in additional broth if needed, 1/4 cup at a time, until the risotto is creamy.
4. Spoon the risotto into 4 shallow soup bowls.

Pairs well with The Foreign Affair Winery Chardonnay