

Shrimp and Spinach Risotto

4 cups homemade or good-quality chicken broth
1/2 pound large shrimp, peeled, deveined and cut into bite-sized pieces
Salt and pepper, to taste
3 tablespoons butter, divided
1 clove garlic, peeled and minced
1/2 cup chopped onion
1 cup Arborio rice
1/4 cup dry white wine
A pinch or two of red chile flakes (optional)
6 ounces chopped fresh spinach
1 teaspoon fresh lemon juice
1/2 cup quality shredded Parmesan

Heat the chicken broth in a saucepan or microwave until steaming. Season the shrimp with salt and pepper, to taste. Melt one tablespoon of the butter in a large skillet over medium-high heat, then add the garlic and shrimp. Cook the shrimp for just a few minutes on each side, until starting to turn opaque. Remove with a slotted spoon and set aside, and cover to keep warm.

Add another tablespoon of butter to the pan, then add the chopped onion. Cook for about 5 minutes, then add the rice and toss to coat. Cook for a few more minutes until the rice begins to color. Add the white wine and simmer and stir until the wine is completely absorbed by the rice. At this point, because I couldn't resist, add a pinch or two of red chile flakes if you want.

Using a ladle or measuring cup, add about 1/2 cup of hot chicken broth to the rice. Simmer and stir until the liquid is absorbed. Keep repeating this process, ensuring the liquid is absorbed before the next ladle, until the broth is almost gone, stirring constantly. Just before the last ladle of broth is used, stir in a tablespoon of butter, the spinach, shrimp, lemon juice, and then the Parmesan. Stir to completely combine, then add just enough of remaining broth to loosen it up. Stir until the spinach is wilted and the shrimp is cooked through, then serve immediately.