

Asparagus & Pea Risotto with Chilli Parsley & Garlic Herb Salt



Always a firm favourite and so simple to cook.
All your favourite herbs mixed and ready to go!

Ingredients

1 small onion	350g Arborio Risotto
200 ml white wine or prosecco	50 g unsalted butter
1 good handful of frozen peas	1 tbs Olive oil
8 Asparagus spears ≈	1.5l hot vegetable stock

Chilli Parsley & Garlic Herb Salt

Method

Prep 5 mins
Cook 30 Mins
Serves 4

On a medium heat - Melt unsalted butter and a little olive oil into a large pan and saute the onions until lightly coloured and soft.
Add 350g of Risotto to the pan and stir to cover the grains of rice with the oil and butter.
Raise the heat and when nicely hot add the white wine or old prosecco (if you have any left!!) until it has nearly evaporated.
Lower the heat and add the vegetable stock ,a ladleful at a time, stirring continuously making sure the rice doesn't dry out. This will take about 30 mins.
Around half way through the cooking time add the frozen peas and chopped asparagus to the risotto, stirring gently from time to time. Careful it doesn't stick.
Taste every so often as you don't want to over cook the risotto - there should still be a little bit of a bite to the grains.

Now! Please tell us on the Social networks on our site what you think or if you did something different! We would love to hear from you!!