

CREAMY TOMATO & SHRIMP RISOTTO

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COOK TIME: 40mins

SERVES: 4

CALORIES: 636 kcal (PER SERVING)

INGREDIENTS

450 g/16 oz shrimp, peeled and deveined
2 cups arborio rice
150 g/5.3 oz cream cheese with garlic and
fine herbs, I used Boursin cheese
4 tbsp olive oil 1 tbsp unsalted butter
4 garlic cloves, minced 1 small onion, finely
chopped
1 celery stalk, finely chopped
1/2 cup dry white wine, like Pinot Grigio
1/2 cup pureed tomatoes
2 tbsp tomato paste 1L-1,5L/4-6 cups warm
chicken broth
6 fresh basil sprigs

*SPICES

1 tsp each: salt, black pepper,
sweet paprika, garlic powder,
dried thyme

DIRECTIONS

Combine shrimp with 1 tbsp olive oil and spices. Toss and set aside for 15 minutes while you mince the garlic, chop the onion and celery. If you want to marinate them longer, no problem, transfer the shrimp to the fridge and chill for 30 minutes or up to 1 hour.

Set a large non-stick saucepan over medium high heat. Add the remaining olive oil and butter. Place shrimp in a single layer, sear for 1 minute. Turn and sear the other side, 1 minute. Remove from skillet.

Lower the heat, add garlic and onion. Cook until fragrant, about 2 minutes. Add chopped celery, cook for 2 minutes more. Add rice and cook, stirring occasionally, until toasted and fragrant, about 2 minutes. Add white wine and cook for 2 minutes.

Pour in 1 cup chicken broth at a time, stirring frequently, until the broth has been almost completely absorbed before adding the next cup. Cook until the rice is al dente, about 15 minutes. It's possible that you don't need to use up all of the broth. Add pureed tomatoes and tomato paste, simmer 3-5 minutes more, or until the risotto is ready.

If needed, add more broth, risotto should flow slowly. If you can stand a spoon up in it, this means it needs more broth.

Stir in cream cheese and basil. Season with black pepper.

Now taste and adjust salt.

Return shrimp back to the pan and simmer over low heat until warmed through, maximum 1 minute.

Serve immediately. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.