

Seafood Risotto

Oscar · 29/09/2024

**Prep Time**

55 mins

Difficult

Medium

Servings

6

Description

This seafood risotto is easy to make and quicker than a classic risotto. It has a gorgeous creamy texture and taste and makes a delicious spring or summer dish.

Ingredients

- - 2 tablespoons olive oil - 1 large leek
- cleaned and thinly sliced - 2 cloves garlic
- minced - 1 cup Arborio rice - 2 cups low-sodium chicken broth
- divided - 1 cup dry white wine - ½ pound bay scallops - ½ pound medium shrimp
- peeled and deveined - 1 cup fresh snow peas
- trimmed and halved crosswise - 1 medium red bell pepper
- diced - 3 tablespoons grated Parmesan cheese - 2 teaspoons dried basil - 2 tablespoons lemon juice - ground black pepper to taste

Instructions

1. Heat olive oil in a large
2. heavy-bottomed saucepan over medium-low heat. Add leek and garlic; cook and stir until soft
3. about 5 minutes. Add rice and cook for 5 minutes more
4. stirring frequently. Pour in 1 1/2 cups chicken broth and bring to a boil over high heat
5. stirring occasionally. Reduce heat to medium-low and simmer
6. uncovered
7. for 5 minutes
8. continuing to stir occasionally. Pour in remaining chicken broth and wine; increase heat to medium and cook for about 5 more minutes
9. stirring constantly. Add scallops
10. shrimp
11. peas
12. and red pepper. Cook
13. stirring constantly
14. until remaining liquid is almost absorbed and seafood has cooked
15. about 5 minutes. When rice is just tender and slightly creamy
16. season with Parmesan cheese
17. basil
18. lemon juice
19. and pepper.