



Risotto with Asparagus and Bison Bacon

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

This recipe is a hearty take on the traditional risotto dish complete with asparagus and bison bacon

Ingredients

- - 1 pound asparagus spears
- trimmed - 1 tablespoon olive oil - 1 tablespoon butter - 1 cup chopped onion - 1 ? cups uncooked Arborio or long-grain rice - 4 cups chicken broth - ¼ teaspoon black pepper - 8 ounces bison bacon - ½ cup freshly grated Parmesan cheese

Instructions

1. Preheat oven to 400 degrees F. Place asparagus in single layer in a 15x10x1-inch baking pan. Drizzle with olive oil. Bake
2. uncovered
3. for 8 minutes or until crisp-tender. Cool slightly. Cut into bite-size pieces; set aside. Melt butter over medium heat in a large saucepan. Cook onion in hot butter for 4 to 5 minutes or until tender. Add rice. Cook and stir for 2 minutes. Carefully stir in broth and pepper. Bring to boiling; reduce heat. Simmer
4. covered
5. for 20 minutes (do not lift lid). Meanwhile
6. cook bison bacon
7. 1/2 at a time
8. over medium heat in a large skillet for 5 to 6 minutes per batch or until crisp
9. turning occasionally. If necessary
10. drain on paper towels. Transfer to a cutting board. Cool slightly; chop into bite-size pieces. Remove saucepan from heat. Stir in asparagus. Let stand
11. covered
12. for 5 minutes. Stir in bison bacon pieces and Parmesan cheese. Tips Note: Recipe developed and tested by the Better Homes and Gardens(R) Test Kitchen using High Plains Bison products.