



## Saffron Shrimp & Asparagus Risotto

### Ingredients

- 2 Mediums Shallots, chopped finely
- 2 Cloves Garlic, crushed
- 2 tbsp Butter
- 2 cups Arborio rice
- 2 cubes MAGGI® Saffron Stock
- 4 cups Hot Water
- 300 g Asparagus
- 600 g Peeled & cleaned shrimps
- 6 tbsp Cheese, parmesan, grated

### Instruction

1. In a deep pan, sauté shallots and garlic in butter until soft, add rice and stir together and cook over medium heat for 2-3 minutes.
2. Add 2 cubes MAGGI® Saffron Stock, and 4 cups of hot water and stir over medium-low heat for 10 minutes.
3. Add asparagus and shrimp, stir together and cook for another 10 minutes until shrimp is cooked and rice is tender.
4. Stir in Parmesan cheese and serve.

### Nutrition

Carbohydrates	59.14 g
Energy	411.58 kcal
Fats	6.9 g
Protein	27.6 g

50 Minutes

6 servings