



Another delicious recipe from
Tanya's Kitchen

Asparagus and Chicken Risotto

Ingredients

16 oz. Risotto rice
1 cup Asiago cheese (shredded)
20 spears Asparagus
1 small Onion (small chop)
3 cloves Garlic (minced)
1 Cooked Chicken breast
¼ cup Heavy Cream
¼ cup Parsley (chopped)
32 oz. Chicken Stock
1 cup Water
4 tbsp. Olive oil
Salt and pepper to taste

Directions

- Sauté onion and garlic in the olive oil for about 2 – 3 minutes on over medium to high heat
- Add the risotto rice and chicken bouillon, stir until coated with oil. Allow the bouillon to dissolve
- Add chicken broth to cover the rice. Stir frequently; keep a very close watch on the rice
- When the rice absorbs the liquid add more of the chicken stock to cover the rice. Repeat this process until all the chicken stock and water had been used
- Right before the rice is finish add the cooked chicken, asparagus, cheese and parsley
- Fold in the cream to finish and allow the risotto to set for 5 minutes before serving
- Garnish with fresh parsley, shredded cheese and fresh ground black pepper
- You can find all these ingredients at all your Foster's Food Fair IGA stores