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- Trim a **1 pound bunch of asparagus**.
- Bring a large pot of salted water to a boil. Add the asparagus and cook for 2 minutes. Drain and place in iced water. Set aside.
- Place **6 cups of chicken stock** into a small pan. Bring to a slow simmer and keep it that way.
- Heat a large skillet with some **olive oil**. Add a **small yellow onion, finely chopped**. Cook, stirring often until onion is soft and translucent. Add **2 cups of Arborio rice** and sauté until rice is translucent and has a small dot in the middle – about 10 minutes.
- Add 1 ladleful of chicken stock to the rice. Mix constantly until the liquid is mostly dried up.
- Continuing adding the stock, a ladleful at a time, for 15 minutes. Add the asparagus.
- Add all but  $\frac{1}{4}$  of the chicken stock to the risotto. When rice is cooked – in about 20 minutes - remove from heat. Add the remaining  $\frac{1}{4}$  cup chicken stock and  $\frac{1}{4}$  **cup shredded Parmesan cheese**. Mix well.
- Serve immediately!