

## Spicy Mango Shrimp Risotto: Tropical Flavor Explosion for Dinner

Spicy Mango Shrimp Risotto: A Bold & Tropical Flavor Explosion in Every Bite!



**TIME**  
**2-3 min**

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**ChefManiac**

### INGREDIENTS

8 large shrimp, peeled & deveined  
 1 tbsp olive oil  
 1/2 tsp chili powder  
 Salt & black pepper to taste  
 3/4 cup Arborio rice  
 2 tbsp unsalted butter  
 1/2 small onion, finely chopped (about ... cup)  
 2 cups chicken or vegetable broth (warm)  
 ... cup dry white wine (optional, such as Sauvignon Blanc or Pinot Grigio)  
 ... cup diced mango (fresh or frozen, thawed)  
 1 tbsp tomato paste  
 Salt to taste  
 ... cup fresh mango, diced (separate from risotto mango)  
 1 tbsp fresh lime juice  
 1 tbsp fresh cilantro, chopped  
 Pinch of salt

### DIRECTIONS

1. Prepare the Shrimp: In a small bowl, toss the 8 large shrimp (peeled & deveined) with 1 tablespoon olive oil, 1/2 teaspoon chili powder, and a pinch of salt & black pepper. Preheat a grill pan over medium-high heat, or use an outdoor grill or a sauté pan. Once hot, add the seasoned shrimp. Grill or sauté for 2-3 minutes per side, until they are opaque, pink, and cooked through with a slight char. Remove from heat and set aside.
2. Make the Risotto: In a medium saucepan or Dutch oven, melt the 2 tablespoons of unsalted butter over medium heat. Add the 1/2 small finely chopped onion and sauté for 3-4 minutes until it's softened and fragrant. Stir in the 3/4 cup Arborio rice and cook for 1 minute, stirring constantly, to lightly toast the grains. If using, pour in the ... cup dry white wine. Stir continuously until the wine is completely absorbed by the rice. Begin gradually adding the 2 cups of warm chicken or vegetable broth, about 1/2 cup at a time. Stir constantly with a wooden spoon or spatula, waiting until each addition of broth is almost fully absorbed by the rice before adding the next. Continue this process for about 15-18 minutes. At this point, stir in the ... cup diced mango and 1 tablespoon tomato paste. Continue adding the remaining broth gradually, stirring constantly, until the risotto is creamy, tender (al dente, with a slight bite in the center), and has a flowing consistency. Taste and adjust with salt as needed.
3. Prepare Mango Salsa: While the risotto finishes cooking, prepare your fresh salsa. In a small bowl, combine the ... cup fresh diced mango, 1 tablespoon

fresh lime juice, 1 tablespoon fresh chopped cilantro, and a pinch of salt. Stir gently to mix. Pro Tip: Use very ripe mango for the salsa to balance the spice with sweet tropical flavor!

4. **4. Assemble and Serve:** To assemble your dish, plate a generous portion of the creamy Spicy Mango Shrimp Risotto. Arrange the grilled shrimp artfully on top of the risotto. Finally, spoon over a dollop of the fresh, vibrant mango salsa. Garnish with a few extra sprigs of fresh cilantro for a pop of color. Serve immediately and enjoy the bold flavor explosion!

## SWAPS & NOTES

**Shrimp:** Use large or jumbo shrimp for the best results, as they hold up well to grilling/sautéing.

**Chili Powder:** Adjust the amount of chili powder on the shrimp to your preferred spice level.

Smoked paprika can also be added for a smoky depth.

**Arborio Rice:** This short-grain rice is essential for creamy risotto due to its high starch content.

## TIPS FOR SUCCESS

**Warm Broth:** Always keep your broth warm in a separate saucepan.

Adding cold broth will shock the rice and slow down the cooking process.

**Stir Constantly (Mostly):** Risotto requires frequent stirring, especially when adding broth, to release the starches and create creaminess.

**Al Dente Rice:** Cook the risotto until it's creamy and tender, but the rice grains still have a slight chew to them (al dente).

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-mango-shrimp-risotto-tropical-flavor-explosion-for-dinner/>