

## Easy and Elegant Shrimp Risotto: A 30-Minute Meal

There are some meals that just feel special. This



**TIME**  
**5 min**

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### INGREDIENTS

1 cup arborio rice  
1/2 onion, finely diced  
500ml chicken or vegetable broth  
200g shrimp, peeled and deveined  
Zest of 1 lemon  
2 tablespoons freshly grated Parmesan cheese  
2 tablespoons olive oil  
Salt and black pepper to taste

### DIRECTIONS

- 1. Prep the : Broth and Aromatics:** Warm your broth in a separate pot and keep it at a gentle simmer. In a large pot or deep skillet, heat the olive oil over medium heat. Add the finely diced onion and sauté for about 5 minutes, until it's soft and translucent.
- 2. Toast the : Rice:** Add the arborio rice to the skillet with the onions. Stir constantly for 2-3 minutes, until the rice is lightly toasted and the edges are translucent. This step is important as it helps the grains absorb the liquid without getting mushy.
- 3. Add : Broth Gradually:** Add one ladleful of the warm broth to the rice mixture. Stir constantly until the broth is almost completely absorbed. Continue this process, adding one ladleful of broth at a time and stirring constantly, for about 15-20 minutes, or until the rice is al dente (tender with a slight bite).
- 4. Add the : Shrimp:** In the last 5 minutes of cooking, add the shrimp to the risotto. Stir them in and let them cook until they are pink and opaque.
- 5. Finish the : Risotto:** Remove the risotto from the heat. Stir in the freshly grated Parmesan cheese and the lemon zest. Season with salt and black pepper to taste.
- 6. Serve:** Serve the risotto immediately in a bowl, with a little extra lemon zest or Parmesan cheese for garnish. Enjoy!

### SWAPS & NOTES

of lemon and savory onions bring it all together.

It's a true Italian classic that you'll love to make for a date night or a cozy dinner in.

Why I Love This Recipe I've always been intimidated by risotto.

It has a reputation for being fussy, but this recipe proves that it doesn't have to be.

## TIPS FOR SUCCESS

**Use Warm Broth:** Adding warm broth to the risotto prevents the temperature of the rice from dropping, which allows for a consistent cooking process.

**Stir, Stir, Stir:** Constant stirring is what gives risotto its signature creamy texture.

It helps the rice release its starch evenly.

**Don't Overcook the Shrimp:** Shrimp cook very quickly, so add them at the very end to prevent them from becoming tough and rubbery.

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

Original recipe: <https://chefmaniac.com/easy-and-elegant-shrimp-risotto-a-30-minute-meal/>