

RECIPE | TOMATOES

TOMATO CAJUN SHRIMP RISOTTO



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Recipe created by *Joy Monnerjahn*



35 min

5 min
PREP.

30 min
COOKING



2



easy

INGREDIENTS

1 dry pint Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes
1 small white onion, diced
½ lb extra jumbo shrimp, peeled & deveined
1 ½ cups chicken stock, divided
½ cup arborio rice
½ cup dry vermouth

½ cup Parmesan cheese, grated
1 tbsp olive oil
1 tsp lemon zest
1 tsp Cajun seasoning
Parsley, optional for garnish
Salt and pepper, to taste

DIRECTIONS

- 1** In a medium bowl, toss shrimp with Cajun seasoning and set aside.
- 2** In a small saucepan, on low heat, warm chicken broth.
- 3** Heat olive oil in a pan over medium heat. Add onions and sauté until translucent.
- 4** Add rice to pan and toast for 2 minutes while stirring, then add shrimp.
- 5** Add vermouth to pan and cook until almost absorbed.
- 6** Add $\frac{2}{3}$ cup of warmed broth to the pan and cook until absorbed. Repeat this process until all broth is used and risotto is cooked al dente.
- 7** Stir in tomatoes, Parmesan cheese, and lemon zest.
- 8** To serve, season with salt and pepper, and garnish with parsley as desired.