



RECIPE | TOMATOES

TOMATO CAJUN SHRIMP RISOTTO



35 min

5 min
PREP.

30 min
COOKING



2



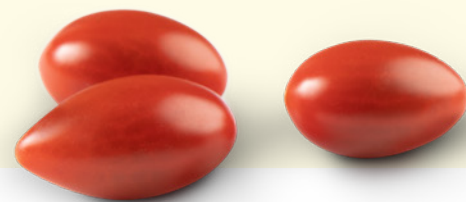
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INGREDIENTS

Recipe created by *Joy Monnerjahn*

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 ⅔ 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.

