

# Shrimp Etouffee Risotto: a Valentine's dinner

Yield: 4 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/valentine-s-dinner-recipe>

## Ingredients:

- 4 cups chicken broth
- 1 cup water
- 2 tablespoons olive oil
- 1 small yellow onion finely diced, about 3/4 cup
- 2 cloves garlic medium, minced, about 1 tablespoon
- 3/4 cup arborio rice
- 3 tablespoons dry white wine splash of
- 2 fresh thyme
- 1/2 cup grated Parmesan cheese
- 2 tablespoons unsalted butter
- freshly ground black pepper
- sea salt
- 1/2 cup extra virgin olive oil
- 2 cloves garlic medium, minced, about 1 tablespoon
- 1 small yellow onion finely diced, about 3/4 cup
- 1 stalk celery finely diced
- 1/4 cup red bell pepper finely diced
- 3 scallions white and green parts, finely diced
- 2 tablespoons fresh flat-leaf parsley leaves chopped, plus more for serving
- 3 tablespoons unsalted butter
- 3 tablespoons flour
- 1 1/2 pounds shrimp peeled, deveined medium, 41-50 count, thawed if frozen
- 1 teaspoon Creole seasoning
- 1/4 teaspoon cayenne pepper

## Nutrition:

1. Calories: 890 calories

2. Carbohydrate: 45 grams
  3. Cholesterol: 310 milligrams
  4. Fat: 58 grams
  5. Fiber: 3 grams
  6. Protein: 48 grams
  7. SaturatedFat: 16 grams
  8. Sodium: 720 milligrams
  9. Sugar: 2 grams
- 

Thank you for visiting our website. Hope you enjoy Shrimp Etouffee Risotto: a Valentine's dinner above. You can see more 17 valentine's dinner recipe You must try them! to get more great cooking ideas.