



# Snow Crab Risotto

Prep Time

10 minutes

Cooking Time

20 minutes

Serves

2

## Ingredients

- 200g Arborio Rice
- ½ Red Onion finely diced
- 50g Butter
- 50ml Olive Oil
- 200ml White Wine
- 100g grated parmesan
- 150g snow crab meat (meat of 2 Snow Crab Clusters)
- 50ml cream
- 500ml chicken stock
- Juice of ½ a lemon
- Chopped fresh parsley

## Method

- Melt the butter combined with the olive oil in a pan over a medium to high heat
- Sauté the red onion and rice for around 2-3 minutes (do not colour)
- Add heated Chicken Stock to the rice one ladle at a time stirring until all of the stock has been added.
- Add the cream and stir through.
- Add the crab and warm through
- Lastly, remove from the heat, add the cheese, lemon juice and parsley and stir to mix through.
- Check seasoning and serve.

