

Crab and Shrimp Risotto

Source: adapted from [Annie's Eats](#)

Makes 4 to 5 servings

Ingredients

2 to 3 large cloves of garlic

1 1/2 T fresh parsley

3 T olive oil

1/3 lb shrimp - peeled, de-veined, and cut into bite size pieces

3 1/2 c low-sodium chicken broth

1 c yellow onion, chopped

1 c tomatoes, peeled and chopped

1 1/2 c of medium-grain rice

1/4 c dry white wine

1/2 t Old Bay seasoning

6 oz. lump crab meat

freshly grated Parmesan cheese, lemon wedges, and fresh parsley for serving

Directions

In a large saucepan over medium heat, saute the garlic and parsley in 1 1/2 T of olive oil, stirring once or twice, until the garlic is fragrant (about 2 minutes). Add shrimp, season with salt and pepper and stir until the shrimp are pink. Transfer to a bowl and set aside.

Put the broth in a small pot and bring to a simmer over low heat.

In the same saucepan, add an additional 1 1/2 T of olive oil and add the onion and saute until the pieces are translucent. Add the rice and stir until the rice kernels are coated in oil. Add the wine and continue to cook, *stirring often*, until the wine is absorbed.

Add the broth 1/4 c at a time, *stirring constantly and making sure the liquid is absorbed before adding another 1/4 c of broth*. After about 10 minutes, add the tomatoes and Old Bay seasoning. Continue to add broth until the rice kernels are creamy, fluffy, and white and are tender when tasted. The rice should take about 25 minutes but could possibly take longer. If you use all of the broth but the rice is still chewy do not hesitate to add more broth.

Stir in the crabmeat and shrimp and cook until just heated through and mixed together. Add additional salt and pepper to taste. Transfer to serving dishes and garnish with parsley, parmesan cheese, and lemon. Serve immediately.

****Notes:** the amount of garlic you use depends on how much you enjoy garlic. I used 2 cloves and I could barely taste it. The rice that I used was Arborio rice, and I found it with the international food. The crab meat I found with the canned tuna, and it doesn't matter too much what size can you get. I got the smallest one (6 oz), but you could probably get the next size

up. Also, I did not have chicken broth on hand but instead had packets of chicken bullion. I added 1 packet to each c of water I used and it tasted fine.

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