Garden Fresh Risotto with Brown Butter

Springtime is one of my favorite times of year. I love going to the grocery store and seeing what is fresh and inspiring. This recipe is packed full of creamy, savory flavors that celebrate all of the goodness of spring in a classic dish your whole family will enjoy. Mushrooms, fresh garden peas, and asparagus are the stars of this dish, while parmesan cheese gives it an elegant touch. The surprise swirl of fragrant brown butter, and a sprinkle of fresh parsley is the crowning glory to this delicious dish. Perfect side as an entrée, enticing as a side dish!

**Ingredients**

8 stalks of asparagus

8 cups of reduced sodium chicken broth

1/3 cup of Challenge Spreadable Butter with Canola Oil www.challengebutter.com

1 cup of finely chopped onions

12 ounces of chopped mushrooms

3 cloves of minced garlic

1 ½ cups of Aborio short grain rice

1 cup of dry white wine

1 cup of fresh garden peas

2/3 cup of grated parmesan cheese

Salt and pepper to taste

1 stick of Challenge Butter www.challengedairy.com

1/8 cup of fresh parsley, chopped

**Directions**

To prepare asparagus, trim ends. Using a vegetable peeler, create thin strips or “ribbons” of asparagus. Cut ribbons into 2 inch pieces.In a saucepan, bring broth to a simmer and reserve until needed.Melt the butter in a heavy saucepan and add onions. Cook until tender, about 8 minutes. Add mushrooms and garlic and cook for an additional 5 minutes until mushrooms are tender. Stir in rice to toast in pan, about 3 minutes. Add wine and simmer until liquid is absorbed, stirring often. Add 1 cup of hot broth; simmer over medium low heat until liquid is absorbed stirring often, about 3 minutes. Continue this process until rice is tender and mixture is creamy. Stir in fresh peas, asparagus ribbons and parmesan cheese, remove from heat.In a saucepan over medium high heat add butter stirring constantly. Heat butter until it becomes very fragrant and butter turns a golden brown. This happens fast, so make sure to watch and stir. Season risotto with salt and pepper if desired. To serve, drizzle on browned butter and sprinkle with fresh parsley.