

Leftover Lamb and Asparagus Risotto

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When you've got a few pieces of leftover lamb roast in the fridge, whip up this fancy Italian feast in under an hour.

Ingredients:

2 tablespoons olive oil
1 tablespoon butter
½ cup chopped shallots
2 cups Arborio rice
½ cup red wine
6 cups chicken broth, heated, divided
2 cups diced leftover roast lamb
¾ cup Asiago cheese, grated
1 (6 ½-ounce) jar marinated artichoke hearts, undrained, chopped
1 clove garlic, minced

Directions:

- 1) Heat oil and butter in a medium pot over medium; add shallots and cook 3 minutes, stirring. Add rice and cook until golden, stirring, 2 minutes.
- 2) Add wine to pot; cook until absorbed, about 2 minutes.
- 3) Add broth to pot, ½ cup at a time, waiting until rice absorbs each addition of liquid before adding the next. Repeat until all but ¼ cup of broth is used; reserve the last ¼ cup broth.
- 4) Add remaining ¼ cup broth, lamb, cheese, artichokes, and garlic to pot; cover and cook until warmed through and thickened, about 5 minutes. Serve warm.