

# Slow-Cooker Seafood Risotto

1 comment

MAIN COURSES

FISH & SEAFOOD

GRAINS

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

**SERVES** 6

**TIME** 2 to 3 hours on high

**SLOW COOKER SIZE** 4 to 7 quarts



## WHY THIS RECIPE WORKS

To start, we microwaved the onion and aromatics, which was easier than getting out a skillet and worked perfectly to soften the aromatics and toast the rice. We bolstered the rice with some white wine to increase depth of flavor and then stirred in a portion of a hot clam juice/chicken broth mixture, reserving the rest for later. We found that stirring it all in at once led to blown-out grains and mushy risotto. Once our rice was mostly cooked, we heated the remainder of the broth mixture and stirred it in to give the risotto a creamy texture. Now it was time for the seafood. Shrimp and scallops offered a brininess and sweetness that perfectly complemented the creamy rice, and they cooked through in 30 to 40 minutes. [Read Less](#)



## TRY THIS RECOMMENDED COOKING COURSE

### Slow-Cooker Cassoulet

## GATHER YOUR INGREDIENTS

- ☐ **1** onion, chopped fine
- ☐ **4** tablespoons unsalted butter
- ☐ **3** garlic cloves, minced
- ☐ **1** teaspoon minced fresh thyme or  $\frac{1}{4}$  teaspoon dried
- ☐  $\frac{1}{8}$  teaspoon saffron threads, crumbled
- ☐ **3** (8-ounce) bottles clam juice
- ☐ **2** cups chicken broth, plus extra as needed
- ☐  $\frac{1}{2}$  cup dry white wine
- ☐ **2** cups Arborio rice
- ☐ **8** ounces small bay scallops
- ☐ **8** ounces extra-large shrimp (21 to 25 per pound), peeled, deveined, and tails removed
- ☐ Salt and pepper
- ☐  $\frac{1}{2}$  cup frozen peas, thawed
- ☐ **2** tablespoons minced fresh chives

[View Nutritional Information](#) 

## KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



## BEFORE YOU BEGIN

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Arborio rice, which is high in starch, gives risotto its characteristic creaminess; do not substitute other types of rice. If you cannot find bay scallops, you can substitute 8 ounces sea scallops, quartered. You will need an oval slow cooker for this recipe. If using smaller or larger shrimp, be sure to adjust the cooking time as needed.

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## INSTRUCTIONS

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1. Lightly coat slow cooker with vegetable oil spray. Microwave onion, 2 tablespoons butter, garlic, thyme, and saffron in bowl, stirring occasionally, until onion is softened, about 5 minutes; transfer to prepared slow cooker.

2

Microwave 1 cup clam juice, 1 cup broth, and wine in 4-cup liquid measuring cup until steaming, about 5 minutes. Stir broth mixture and rice into slow cooker. Gently press 16 by 12-inch sheet of parchment paper onto surface of broth mixture, folding down edges as needed. Cover and cook until rice is almost fully tender and all liquid is absorbed, 2 to 3 hours on high.

3

Microwave remaining 2 cups clam juice and remaining 1 cup broth in now-empty measuring cup until steaming, about 5 minutes. Discard parchment. Slowly stream broth mixture into rice, stirring gently, until liquid is absorbed and risotto is creamy, about 1 minute. Gently stir in remaining 2 tablespoons butter until combined.

4

Season scallops and shrimp with salt and pepper and stir into risotto along with peas. Cover and cook on high until scallops and shrimp are opaque throughout, 30 to 40 minutes. Adjust risotto consistency with extra hot broth as needed. Season with salt and pepper to taste and sprinkle with chives. Serve.

## RECOMMENDED READING



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