**Mushroom Asparagus Risotto**

**Ingredients:**

* 2 tablespoons olive oil, divided
* 1 pound asparagus, bottom inch discarded, cut into 2 inch pieces
* 3 cups sliced mushrooms
* 1/2 teaspoon kosher salt
* 1/2 teaspoon black pepper
* white pepper
* 4 cups chicken broth
* 1 tablespoon butter
* 1 shallot, finely chopped
* 1 cup Arborio rice
* 1/2 cup white wine

**Instructions:**

1. In a pan heat one tablespoon of olive oil over medium heat and cook asparagus and mushrooms until softened. About 7 minutes. Stir in kosher salt and black pepper. Reduce heat to low and cover to keep warm.
2. In pot heat broth over medium heat and keep warm while preparing risotto.
3. In another pot, heat butter and remaining olive oil over medium heat. Once butter melts stir in shallots and cook just until softened, about 2 minutes. Stir in arborio rice just until it is coated in the butter. Do not brown. Pour in wine and cook until wine absorbs. Pour one ladle of hot broth over the rice and stir consistently until the liquid is absorbed. Repeat process, one ladle at a time, until all liquid is absorbed by the rice.
4. Stir in asparagus and mushrooms. Serve immediately.

Enjoy!