

Risotto Carbonara

Servings: 8

INGREDIENTS

- 1 bu asparagus tips, bound with rubber band
- 8 c Chef's Line™ plain risotto, cooked
- 8 oz Chef's Line piquillo pepper and artichoke tapenade
- 8 oz Genoa salami, julienned
- 24 ea artichoke hearts, grilled
- 1 c peas
- 1 c pecorino Romano, shaved, plus more for garnish
- tt salt and pepper
- ½ t black pepper, freshly ground

PREPARATION

Bring a large pot of salted water to boil over high heat. Add the asparagus and cook for 3 minutes. Transfer the asparagus to a bowl of ice water too cool, about 5 minutes. Remove from the water, remove the rubber band, and cut into 1" pieces.

In a large saucepan, warm risotto and tapenade. Add Genoa salami, asparagus, artichoke hearts, peas and cheese. Stir to combine, and season with salt and pepper to taste. Garnish with shaved Romano cheese and black pepper.

