

Pesto Risotto with Asparagus and Shrimp

Risotto Variations

Serves: 6

Ingredients

10 oz arborio rice
1 oz olive oil
1½ oz basil pesto sauce
7 cups chicken broth
1 oz ¼ inch diced yellow onions
1 tbl unsalted butter
8 oz shrimp
5 oz fresh asparagus tips
1 oz grated parmesan cheese

Directions:

Lightly sauté the rice and onion in the olive oil until the edges of the rice look translucent. Add ¼ of the broth and stir.

Allow the liquid to evaporate before adding another ¼. When absorbed, spread on sheet pan and allow to cool.

When ready to serve, sauté the shrimp and asparagus in the butter, add the rice and remaining broth.

Heat thoroughly and serve. Top with cheese.



Sysco Menu Item Report

Sysco San Francisco Inc
510 226-3000

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Serves - 6 for \$59.70

	Plate/Serving	Total	%
Price:	\$9.95	\$59.70	
Cost:	\$1.07	\$6.44	10.79
Profit:	\$8.88	\$53.26	89.21

SUPC	S	Description	Brand	Qty	Type	Unit Cost	XCost	Mrgn
7329424		RICE ARBORIO	ZERTO	10.00	OZ	\$0.11	\$1.14	0.18
6332845		OIL OLIVE EVO-CANOLA 75/25	AREZZIO	1.00	OZ	\$0.10	\$0.10	0.02
7127749		SAUCE PESTO BASIL	AREZZIO	1.50	OZ	\$0.41	\$0.61	0.09
5568241		BROTH CHICKEN	SYS CLS	7.00	CP	\$0.07	\$0.46	0.07
6167860		ONION YELLOW DICED 1/4"	SYS IMP	1.00	OZ	\$0.15	\$0.15	0.02
7485170		BUTTER SOLID USDA AA UNSLTD	WHLFARM	1.00	TB	\$0.01	\$0.01	0.00
5652658		SHRIMP P&D RAW 51/60 TOFF NATL	FIESTAD	8.00	OZ	\$0.37	\$2.93	0.46
8549628		ASPARAGUS FRESH TIPS, Blanched	PACKER	5.00	OZ	\$0.14	\$0.69	0.11
6160147		CHEESE PARMESAN GRTD IMP ZIP	AREZZIO	1.00	OZ	\$0.35	\$0.35	0.05