

Spinach Risotto

with Fried Leek & Mascarpone

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Carnaroli rice is often referred to as the “king of rices,” as its naturally starchy grain yields exceptionally creamy risottos. Our risotto gets plenty of verdant flavor (and color) from sautéed spinach, chopped very finely so that it blends into every bite. A topping of thin-sliced leek, dusted with rice flour and pan-fried, gives the dish a layer of crispy texture. Added off the heat, a bit of butter and sweet mascarpone cheese enhance the dish’s characteristic richness.



BLUE APRON WINE PAIRING:

Feudo Palo Fiano, 2016

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Ingredients



1 cup
CARNAROLI RICE



½ lb
SPINACH



2 cloves
GARLIC



1
LEEK

KNICK KNACKS:



3 Tbsp
RICE FLOUR



2 Tbsp
MASCARPONE
CHEESE



2 Tbsp
VERJUS BLANC



¼ tsp
CRUSHED RED
PEPPER FLAKES



2 Tbsp
BUTTER



2 Tbsp
ROASTED
ALMONDS



1
SHALLOT



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Peel and mince the garlic.
- ☐ Peel and mince the shallot.
- ☐ Trim off and discard the root end and upper, dark-green leaves of the leek. Halve lengthwise, then thinly slice crosswise. Place in a bowl of cold water and stir vigorously to remove any dirt between the layers.
- ☐ Roughly chop the almonds.

2 Cook the aromatics:

- ☐ In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **shallot**; season with salt and pepper. Cook, stirring constantly, 1 to 2 minutes, or until slightly softened and fragrant.



3 Start the risotto:

- ☐ Add the **rice** to the pot and cook, stirring frequently, 1 to 2 minutes, or until toasted and fragrant. Add the **verjus**, **3 cups of water** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium-high. Cook, stirring frequently, 14 to 16 minutes, or until most of the liquid has been absorbed and the rice is al dente (still slightly firm to the bite). Turn off the heat.

4 Cook & drain the spinach:

- ☐ While the rice cooks, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted.
- ☐ Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid.
- ☐ Transfer the drained spinach to a cutting board and finely chop. Wipe out the pan.



5 Coat & fry the leek:

- ☐ While the rice continues to cook, using your hands, remove the **rinsed leek** from the water and pat dry with paper towels. Transfer to a large bowl; add the **flour**. Season with salt and pepper. Toss to thoroughly coat.
- ☐ In the same pan, heat a thin layer of oil on medium-high until hot. Once the oil is hot enough that a pinch of flour sizzles immediately when added to the pan, add the coated leek in a single layer (tapping off any excess flour before adding). Cook, stirring frequently, 4 to 6 minutes, or until golden brown and crispy.
- ☐ Transfer to a paper towel-lined plate. Immediately season with salt and pepper.



6 Finish the risotto & plate your dish:

- ☐ To the pot of **cooked rice**, add the **mascarpone cheese**, **butter** and **chopped spinach**. Stir to thoroughly combine. Season with salt and pepper to taste.
- ☐ Divide the finished risotto between 2 dishes. Top with the **fried leek** and **almonds**. Enjoy!