

Sugar Snap Pea Risotto

with Mascarpone Cheese
& Mint

PREP TIME: 15 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Spring vegetables are the perfect addition to risotto: they make for a fresh, crisp counterpoint to the rich flavor and deeply creamy texture of the dish. Here, we're using sugar snap peas—blanched and shocked (or boiled for just a minute or two and then plunged into ice water) to enhance their texture and bring out their gorgeous color. We're stirring some of the peas right into the risotto and using the rest to top each bowl, alongside a garnish of fresh mint.



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Ingredients



6 oz
CARNAROLI RICE



4 oz
SUGAR SNAP PEAS



2 cloves
GARLIC



4
SCALLIONS



1 bunch
MINT

KNICK KNACKS:



2 Tbsp
GRATED
PARMESAN
CHEESE



2 Tbsp
MASCARPONE
CHEESE



2 Tbsp
BUTTER



2 Tbsp
VERJUS BLANC



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1 Prepare the ingredients:

- ☐ Wash and dry the fresh produce.
- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Cut off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod. Cut the snap peas in half on an angle.
- ☐ Pick the mint leaves off the stems; discard the stems.

2 Cook the aromatics:

- ☐ In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring frequently, 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** and **3 1/4 cups of water**; 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 Blanch & shock the snap peas:

- ☐ While the rice cooks, fill a medium bowl with ice water and a **pinch of salt**.
- ☐ Add the **snap peas** to the small pot of boiling water. Cook, stirring frequently, 1 to 2 minutes, or until bright green and slightly softened.
- ☐ Using a strainer or slotted spoon, drain thoroughly. Transfer the cooked snap peas to the bowl of ice water and let stand until cool.
- ☐ Drain thoroughly and pat dry with paper towels.

5 Finish the risotto:

- ☐ To the pot of **cooked rice**, add the **mascarpone cheese**, **butter**, **green tops of the scallions**, and **half the shocked snap peas**. Stir to thoroughly combine. (If the risotto seems dry, add up to 3 tablespoons of water to achieve a creamier consistency.) Season with salt and pepper to taste.

6 Plate your dish:

- ☐ Divide the **finished risotto** between 2 dishes.
- ☐ Top with the **remaining shocked snap peas** and **parmesan cheese**.
- ☐ Garnish with the **mint** (tearing the leaves just before adding). Season with pepper. Enjoy!

