

Tomato-Saffron Risotto

with Sautéed Summer Squash & Baby Greens Salad

PREP TIME: 10 minutes

COOK TIME: 20-30 minutes

SERVINGS: 2

Saffron is famously found in risotto “alla Milanese,” a northern Italian preparation that highlights its gorgeous color and aromatic flavor. In tonight’s take on the classic, which features premium saffron from Rumi, we’re adding tomato paste and crushed red pepper for a bit of sweetness and heat—and, for a seasonal touch, topping off each bowl with garlic-sautéed summer squash. (Chefs, depending on what’s best near you, you may receive grey zucchini, green zucchini, or yellow squash.)



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Ingredients



¾ cup
CARNAROLI RICE



2 cloves
GARLIC



2 oz
BABY GREENS



1
SUMMER SQUASH



1 bunch
CHIVES

KNICK KNACKS:



2 Tbsp
BUTTER



2 Tbsp
TOMATO PASTE



1
SHALLOT



¼ cup
SHAVED
PARMESAN
CHEESE



2 Tbsp
MASCARPONE
CHEESE



1 large pinch
SAFFRON



1 Tbsp
SHERRY VINEGAR



¼ tsp
CRUSHED RED
PEPPER FLAKES



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1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Peel and finely chop the shallot.
- Peel and roughly chop the garlic.
- Halve the squash lengthwise; cut crosswise into 1/2-inch-thick pieces.
- Thinly slice the chives.



2 Start the risotto:

- In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **shallot** and **3/4 of the garlic**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened and fragrant.
- Add the **tomato paste** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 1 to 2 minutes, or until dark red and fragrant.

3 Finish the risotto:

- Add the **rice**, **saffron**, and **3 1/2 cups of water** to the pot; heat to boiling on high.
- Once boiling, reduce the heat to medium-high and cook, stirring occasionally, 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. Add the **butter** and **mascarpone cheese**; stir to thoroughly combine. Season with salt and pepper to taste.



4 Cook the squash:

- Once the risotto has cooked for about 10 minutes, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **squash** in a single layer and cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **remaining garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- Add **1/4 of the vinegar**. Cook, stirring constantly, 30 seconds to 1 minute, or until the vinegar has cooked off. Turn off the heat.

5 Make the dressing:

- Place the **remaining vinegar** in a bowl. Slowly whisk in **1 tablespoon of olive oil** until well combined; season with salt and pepper to taste.



6 Make the salad & plate your dish:

- Just before serving, in a large bowl, combine the **baby greens** and **parmesan cheese**. Add enough of the **dressing** to coat the salad (you may have extra dressing). Gently toss to combine; season with salt and pepper to taste. Transfer to a serving dish.
- Divide the **finished risotto** between 2 dishes. Top with the **cooked squash** and **chives**. Serve with the salad on the side. Enjoy!