

# Broccoli Risotto & Soft-Boiled Eggs

*with Pistachios & Grana Padano Cheese*

**TIME:** 40-50 minutes

**SERVINGS:** 2

We're taking a sophisticated route with comfort food by making risotto, a classic Italian dish of rice slow-cooked in liquid until creamy and al dente. Tonight's risotto highlights broccoli two ways: we're roasting the florets for slightly crispy edges and simmering the stem with the rice, infusing it with subtle flavor. Soft-boiled eggs, served right on top, add luxurious richness to the dish, completed with a garnish of pistachios and Grana Padano cheese.



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## Ingredients



1 cup  
CARNAROLI RICE



2  
CAGE-FREE  
FARM EGGS



$\frac{3}{4}$  oz  
GRANA PADANO  
CHEESE



$\frac{1}{2}$  lb  
BROCCOLI



2 cloves  
GARLIC

## KNICK KNACKS:



2 Tbsps  
BUTTER



2 Tbsps  
ROASTED  
PISTACHIOS



1  
SHALLOT



2 Tbsps  
MASCARPONE  
CHEESE



2 Tbsps  
VERJUS BLANC



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a small pot of water to boiling on high.
- ☐ Wash and dry the broccoli. Cut off and discard the bottom 1/2 inch of the stem. Cut the head into small florets and roughly chop the remaining stem, keeping them separate.
- ☐ Peel and finely chop the shallot.
- ☐ Peel and finely chop the garlic.

## 2 Roast the broccoli florets:

- ☐ Place the **broccoli florets** on a sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to coat. Arrange in a single layer.
- ☐ Roast 12 to 14 minutes, or until browned and tender when pierced with a fork. Remove from the oven and set aside in a warm place.



## 3 Start the risotto:

- ☐ While the broccoli florets roast, in a medium saucepan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **shallot, garlic, and broccoli stem**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened and fragrant.
- ☐ Add the **rice** and cook, stirring frequently, 1 to 2 minutes, or until lightly toasted and thoroughly combined.
- ☐ Add the **verjus** (be careful, as the liquid may splatter) and cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.

## 4 Finish the risotto:

- ☐ Add **3 1/2 cups of water** to the saucepan; heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium-high; cook, stirring frequently, 16 to 18 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.



## 5 Cook & peel the eggs:

- ☐ While the risotto cooks, carefully add the **eggs** to the pot of boiling water. Cook for exactly 7 minutes.
- ☐ Drain thoroughly and rinse under cold water for 30 seconds to 1 minute to stop the cooking process.
- ☐ When cool enough to handle, carefully peel the cooked eggs.
- ☐ Transfer to a cutting board. Halve lengthwise; season with salt and pepper.



## 6 Finish & plate your dish:

- ☐ While the eggs cook, roughly chop the **pistachios**.
- ☐ Grate the **Grana Padano cheese** on the small side of a box grater.
- ☐ Divide the **finished risotto** between 2 dishes. Top with the **roasted broccoli florets** and **seasoned eggs**. Garnish with the pistachios and Grana Padano cheese. Enjoy!