

# **Ingredients**



1 cup Carnaroli Rice



1 Fennel Bulb



1 oz Castelvetrano Olives



3 oz Shishito Peppers



1 Shallot



1 pinch Saffron



2 cloves Garlic



2 Tbsps Crème Fraîche



3 Tbsps Romesco Sauce<sup>1</sup>



### Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and finely chop the shallot.
- Peel and roughly chop 2 cloves of garlic.
- $\bullet$  Cut off and discard any stems from the fennel, then halve, core. and medium dice the bulb.
- Pit and roughly chop the olives.
- · Cut off and discard the stems of the peppers; cut into 1/2-inch pieces. Thoroughly wash your hands immediately after handling.

### 2 Start the risotto

- In a medium pot, heat 2 teaspoons of olive oil onmedium-high until hot.
- Add the chopped shallot, chopped garlic, and diced fennel; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.
- Add the rice. Cook, stirring frequently, 1 to 2 minutes, or until lightly toasted and combined.



### 3 Finish the risotto

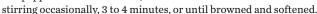
- To the pot, add the saffron and 3 1/2 cups of water (carefully, as the liquid may splatter); heat to boiling on high.
- Once boiling, reduce the heat to medium-high. Cook, stirring occasionally, 16 to 18 minutes, or until most of the liquid has been absorbed and the rice is al dente (still slightly firm to the bite).



• Turn off the heat and stir in the crème fraîche until combined. Taste, then season with salt and pepper if desired.

### 4 Cook the peppers

- · Once the risotto has cooked about 10 minutes, in a medium pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the pepper pieces in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned; season with salt and pepper. Continue to cook,



• Transfer to a bowl.

# 5 Dress the peppers & serve your dish

- To the bowl of **cooked peppers**, stir in the romesco sauce until thoroughly coated. Taste, then season with salt and pepper if desired.
- Serve the finished risotto topped with the **dressed** peppers and chopped olives.



#### **NUTRITION PER SERVING (AS PREPARED)\*\***

Calories: 600, Total Carbohydrates: 85g, Dietary Fiber: 7g, Added Sugars: 0g, Total Fat: 25g, Saturated Fat: 7g, Protein: 9g, Sodium: 620mg.

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Produced in a facility that processes crustacean

shellfish, egg, fish, milk, peanuts, soy, tree nuts,



