

# Fennel & Saffron Risotto

with Shishito Peppers & Romesco Sauce

2 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**  
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## 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>



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

<sup>1</sup>. contains almonds



## 1 Prepare the ingredients

- Wash and dry the fresh produce.
- Peel and finely chop the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- 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** on medium-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, stirring occasionally, 3 to 4 minutes, or until browned and softened.
- 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**. Enjoy!



### 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.

\*\*For information about our wellness labels visit us at [blueapron.com/wellness](https://blueapron.com/wellness). To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or [blueapron.com](https://blueapron.com).

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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