

Saffron Risotto

with Brussels Sprouts & Parmesan Cheese

2 SERVINGS

⌚ 25-35 MINS



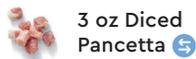
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

 Serve with Blue Apron wine that has this symbol blueapron.com/wine

Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 



1 Lemon



1 oz Salted Butter



1 cup Carnaroli Rice



2 cloves Garlic



1/4 cup Grated Parmesan Cheese



1 pinch Saffron



1/2 lb Brussels Sprouts



1 Shallot



2 Tbsps Mascarpone Cheese



1/4 tsp Crushed Red Pepper Flakes

Cook along on the app



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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash dry the fresh produce.
- Peel and finely chop the shallot.
- Peel and roughly chop 2 cloves of garlic.
- Combine the chopped shallot and chopped garlic in a bowl.
- Quarter and deseed the lemon.
- Cut off and discard the stem ends of the brussels sprouts; quarter lengthwise.



2 Cook the shallot

- In a medium pot, heat a drizzle of olive oil on medium-high until hot.
- Add the chopped shallot and garlic and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until slightly softened.



3 Make the risotto

- To the pot of cooked shallot, add the rice, saffron, and 3 cups of water (carefully, as the liquid may splatter); season with salt and pepper. Heat to boiling on high.
- Once boiling, reduce the heat to medium-high. Cook, stirring occasionally, 15 to 17 minutes, or until most of the liquid has been absorbed and the rice is al dente (still slightly firm to the bite).



Step 3 continued:

- Turn off the heat. Add the butter, mascarpone, and the juice of 2 lemon wedges; stir until thoroughly combined and the butter is melted. Taste, then season with salt and pepper if desired.

4 Roast the brussels sprouts & serve your dish

- Meanwhile, place the quartered brussels sprouts on a sheet pan. Drizzle with 1 tablespoon of olive oil; season with salt and pepper. Toss to coat; arrange in an even layer.
- Roast 13 to 15 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven. Carefully top with the juice of the remaining lemon wedges.
- Serve the risotto topped with the roasted brussels sprouts. Garnish with the parmesan. Enjoy!



CUSTOMIZED STEP 4 If you chose Pancetta

- Meanwhile, place the quartered brussels sprouts on a sheet pan. Drizzle with 1 tablespoon of olive oil; season with salt and pepper. Toss to coat; arrange in an even layer on one side of the sheet pan.
- Place the pancetta on the other side of the sheet pan.
- Roast 13 to 15 minutes, or until the brussels sprouts are browned and tender when pierced with a fork and the pancetta is cooked through.
- Remove from the oven. Carefully top the roasted brussels sprouts with the juice of the remaining lemon wedges.
- Serve the risotto topped with the roasted brussels sprouts and cooked pancetta. Garnish with the parmesan. Enjoy!

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

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

Blue Apron, LLC, New York, NY 10005

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Saffron Risotto

with Shishito Peppers & Parmesan Cheese

2 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**

blueapron.com



Your meal may look different due to ingredient tweaks

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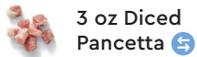


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Ingredients

Customized ingredients

ADDED:



3 oz Diced Pancetta 



1 Lemon



1 oz Salted Butter



1 cup Carnaroli Rice



2 cloves Garlic



1/4 cup Grated Parmesan Cheese



1 pinch Saffron



6 oz Shishito Peppers



1 Shallot



2 Tbsps Mascarpone Cheese



1/4 tsp Crushed Red Pepper Flakes

*Ingredients may be replaced and quantities may vary.

1 Prepare the ingredients

- Wash dry the fresh produce.
- Peel and finely chop the **shallot**.
- Peel and roughly chop **2 cloves of garlic**.
- Combine the **chopped shallot** and **chopped garlic** in a bowl.
- Quarter and deseed the **lemon**.
- Cut off and discard the stems of the **peppers**; cut into 1/2-inch pieces. Thoroughly wash your hands immediately after handling.



2 Cook the shallot

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped shallot and garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until slightly softened.



3 Make the risotto

- To the pot of **cooked shallot**, add the **rice, saffron, and 3 cups of water** (carefully, as the liquid may splatter); season with salt and pepper. Heat to boiling on high.
- Once boiling, reduce the heat to medium-high. Cook, stirring occasionally, 15 to 17 minutes, or until most of the liquid has been absorbed and the rice is al dente (still slightly firm to the bite).



Step 3 continued:

- Turn off the heat. Add the **butter, mascarpone, and the juice of 2 lemon wedges**; stir until thoroughly combined and the butter is melted. Taste, then season with salt and pepper if desired.

4 Cook the peppers & serve your dish

- 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.
- Turn off the heat. Carefully stir in the **juice of the remaining lemon wedges**.
- Serve the **risotto** topped with the **finished peppers**. Garnish with the **parmesan**. Enjoy!



↻ CUSTOMIZED STEP 4 *If you chose Pancetta*

- 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** and **pancetta** 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 the peppers are softened and the pancetta is browned and cooked through.
- Turn off the heat. Carefully stir in the **juice of the remaining lemon wedges**.
- Serve the **risotto** topped with the **finished peppers and pancetta**. Garnish with the **parmesan**. Enjoy!