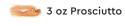


Ingredients*





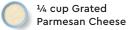
















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"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Wash and dry the fresh produce.
- Stack the prosciutto (removing the plastic lining between the slices), then thinly slice crosswise.
- Thinly slice the scallions, separating the white bottoms and hollow green tops.
- Halve, peel, and small dice the onion.



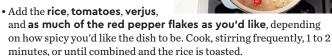
2 Crisp the prosciutto

- In a medium pot, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced prosciutto. Cook, stirring frequently and breaking apart any clumps, 4 to 5 minutes, or until crispy.
- · Leaving any browned bits (or fond) in the pot, transfer to a paper towel-lined plate.



3 Start the risotto

- In the pot of reserved fond, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced white bottoms of the scallions and diced onion; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until softened.



- Add 2 1/2 cups of water (carefully, as the liquid may splatter) and season with salt and pepper; stir to combine. 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.

4 Finish the risotto & serve your dish

- To the pot, add the mascarpone, butter, and half the parmesan. Stir until combined and the butter is melted. Taste, then season with salt and pepper if desired.
- Serve the finished risotto topped with the crispy prosciutto. Garnish with the sliced green tops of the scallions and remaining parmesan. Enjoy!



Produced in a facility that processes crustacean shellfish

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the