

One-Pot Tomato & Parmesan Risotto

with Crispy Prosciutto

2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients*

 3 oz Prosciutto


 1 Yellow Onion


 2 Tbsps Mascarpone Cheese

 ¼ tsp Crushed Red Pepper Flakes

 1 cup Carnaroli Rice

 2 Scallions

 1 oz Salted Butter

 ½ lb Grape Tomatoes

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Verjus Rouge



Serve with Blue Apron wine that has this symbol
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*Ingredients may be replaced and quantities may vary.



"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**.



This recipe was designed for easier cleanup—no extra prep bowls needed!

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 the **rice, tomatoes, verjus**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until combined and the rice is toasted.
- Add **2 ½ 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!

