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Shrimp and Saffron Risotto

1. Number _____
2. Adverb _____
3. Number _____
4. Past Tense Verb _____
5. Color _____
6. Color _____
7. Number _____
8. Past Tense Verb _____
9. Past Tense Verb _____
10. Verb _____
11. Verb _____
12. Verb _____
13. Verb Ending In Ing _____
14. Adverb _____
15. Number _____
16. Verb _____
17. Verb _____
18. Past Tense Verb _____
19. Verb _____
20. Verb _____
21. Number _____
22. Verb _____
23. Number _____

24. Verb _____

25. Noun _____

26. Verb _____

27. Adjective _____

28. Verb _____

29. Past Tense Verb _____

30. Verb _____

Shrimp and Saffron Risotto

Ingredients

* _____Number_____tablespoons extra-virgin olive oil

* 1 small onion, _____Adverb_____chopped

* _____Number_____large cloves garlic, _____Past tense verb_____

* 1 teaspoon fennel seeds

* 1 teaspoon kosher salt, plus additional for seasoning

* Freshly ground _____Color_____pepper

* 1 1/2 cups Arborio rice

*

2 tablespoons tomato paste

* Pinch saffron threads

* 1/4 cup dry _____Color_____vermouth

* _____Number_____cups chicken broth, low-sodium canned or homemade

* 1 pound medium shrimp, _____Past tense verb_____and _____Past tense verb_____

Directions

_____Verb_____the olive oil in a 7-liter pressure cooker over medium-high heat. _____Verb_____the onion, garlic, fennel seeds, the 1 teaspoon salt, and pepper to taste. _____Verb_____ _____Verb ending in ing_____Adverb_____ until the vegetables soften a bit, about _____Number_____minutes. _____Verb_____the rice, tomato paste, and saffron and _____Verb_____until the grains are evenly _____Past tense verb_____. Stir in vermouth and chicken broth.

_____Verb_____the pressure cooker lid and _____Verb_____the pressure up to high (which can take up to _____Number_____minutes), then _____Verb_____the heat, if necessary, to maintain an even pressure for _____Number_____minutes. Remove from the heat and _____Verb_____the cooker's pressure indicator stem until no more _____Noun_____comes out.

Carefully _____Verb_____the lid--the risotto will look a bit _____Adjective_____at this point. _____Verb_____in the shrimp and let the risotto stand, off the heat, until shrimp are pale pink and _____Past tense verb_____through, about 2 minutes. _____Verb_____with additional salt and pepper, to taste.

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