

Shrimp and Saffron Risotto

1. Number
2. Adverb
3. Number
4. Past Tense Verb
5. Color
6. Color
7. Number
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9. Past Tense Verb
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11. Verb
12. Verb
13. Verb Ending In Ing
14. Adverb
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16. Verb
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18. Past Tense Verb
19. Verb
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21. Number
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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.