

# Shrimp and Saffron Risotto

1. Number
2. Adverb
3. Number
4. Past Tense Verb
5. Color
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9. Past Tense Verb
10. Verb
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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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- 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.