

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
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12. Verb
13. Verb Ending In Ing
14. Adverb
15. Number
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18. Past Tense 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.