

# 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
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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

\* \_\_\_\_\_<sup>Number</sup> tablespoons extra-virgin olive oil

\* 1 small onion, \_\_\_\_\_<sup>Adverb</sup> chopped

\* \_\_\_\_\_<sup>Number</sup> large cloves garlic, \_\_\_\_\_<sup>Past tense verb</sup>

\* 1 teaspoon fennel seeds

\* 1 teaspoon kosher salt, plus additional for seasoning

\* Freshly ground \_\_\_\_\_<sup>Color</sup> 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.