



#### In your box

- ¼ oz. Parsley
- 2 Garlic Cloves
- 4 oz. Grape Tomatoes
- 8 oz. Shrimp
- ¾ cup Arborio Rice
- 1 oz. Butter
- 2 oz. Grated Parmesan Cheese
- ¼ cup Panko Breadcrumbs

CONTAINS milk, wheat, shellfish (shrimp)



Staff Pick

## Sicilian Shrimp Risotto

with blistered tomatoes and breadcrumbs

NUTRITION per serving—Calories: 654, Carbohydrates: 69g, Fat: 29g, Protein: 31g, Sodium: 1131mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**3 days**

Difficulty Level ● ● ○  
**Intermediate**

Spice Level ○ ○ ○ ○  
**Not Spicy**

## 🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray

Small Pot, Baking Sheet, Medium Pot, Small Non-Stick Pan

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Bring 4 cups **water** to a boil in a small pot
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **parsley**



1

### Roast Garlic and Prepare Ingredients

- Halve **garlic**. Place garlic halves on a piece of foil and drizzle with ½ tsp. **olive oil**. Form a foil pouch around garlic.
- Place directly on oven rack, opening side up, and roast until garlic is tender, 12-15 minutes.
- While garlic roasts, quarter **tomatoes**.
- Stem and mince **parsley**.
- Pat **shrimp** dry, and season both sides with a pinch of **pepper**.



2

### Sear the Shrimp

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**.
- Add **shrimp** to hot pot and sear undisturbed until browned and shrimp reaches a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Transfer shrimp to a plate.
- Reserve pot; no need to wipe clean.



3

### Start the Risotto

- Return pot used to sear shrimp to medium heat and add 1 tsp. **olive oil**. Add **Arborio rice** to hot pot. Stir constantly until rice is lightly browned, 2-3 minutes.
- Add 1 cup **hot water** from small pot to pot with rice. *Rice should just be covered by water.* Stir constantly until nearly all water is absorbed.



4

### Roast Tomatoes and Finish Risotto

- Place **tomatoes** on prepared baking sheet and toss with half the **parsley**, ½ tsp. **olive oil**, and a pinch of **salt** and **pepper**. Spread into a single layer and roast until tender, 6-8 minutes.
- While tomatoes roast, add another ½ cup **hot water** to pot with rice and stir constantly until water is nearly all absorbed. Repeat this process, stirring constantly, 18-20 minutes.
- Taste as you cook, checking for tenderness. When rice has no more "bite" or crunch, it's done. *There may be water left.*
- Remove pot from burner and stir in **shrimp**, **butter**, and **Parmesan**. Season to taste with salt and pepper. Cover and set aside.



5

### Finish the Dish

- Carefully open **garlic** packet and mash into a chunky paste. Stir garlic paste into risotto.
- Place a small non-stick pan over medium heat and add ½ tsp. **olive oil**. Add **panko** to hot pan and stir occasionally until golden brown, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, garnishing with **tomatoes**, panko, and remaining **parsley**. Bon appétit!