

## GARLIC PARMESAN ARANCINI

- 3 cups Risotto, cooked
- 1/4 cup Parmesan cheese, shredded
- 3/4 cup Sweet Baby Ray's Garlic Parmesan Wing Sauce
- 3/4 cup Mozzarella cheese, cubed
- 1/2 cup Roasted tomatoes, diced
- 1 Egg
- 2 Tbsp Water
- 1/2 cup All-purpose flour
- 2 cup Breadcrumbs, seasoned

1. Cook risotto according to directions. When done, mix in the parmesan cheese and Sweet Baby Ray's Garlic Parmesan Wing Sauce and set aside to cool completely.

### FOR ARANCINI

2. When the risotto mixture is completely cooled, fold in cubed mozzarella and roasted tomatoes. Scoop the rice mixture and roll into balls. Beat egg and a little water together for egg wash. Roll the balls in flour, egg wash and then into the breadcrumbs. Fry in 350°F oil until crispy and golden brown.
3. Plate and serve with additional SBR Garlic Parmesan Sauce for dipping.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 Egg</a> , <a href="#">1/2 cup All-purpose flour</a> , <a href="#">1/2 cup Roasted tomatoes, diced</a> , <a href="#">1/4 cup Parmesan cheese, shredded</a> , <a href="#">2 cup Breadcrumbs, seasoned</a> , <a href="#">2 Tbsp Water</a> , <a href="#">3 cup Risotto, cooked</a> , <a href="#">3/4 cup Mozzarella cheese, cubed</a> , <a href="#">3/4 cup Sweet Baby Ray's Garlic Parmesan Wing Sauce</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Mexican</a>

**Category**

[Vegetarian](#)