

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

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

Category

[Vegetarian](#)