

## 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](#)