



# Cheesy Rice-A-Roni® Balls from Beau Coffron (Lunchbox Dad)

If you're looking for a quick, easy appetizer that will please even the pickiest eaters, look no further than Beau Coffron's Rice-A-Roni® Cheese Balls.

## INGREDIENTS

**1 box** RICE-A-RONI® Chicken

Ingredients specified in your chosen variety of Rice-A-Roni®

**2** eggs

**1/2 cup** low sodium Parmesan cheese

**1 cup** bread crumbs

**3 sticks** string cheese

Optional: 1/4 cup marinara sauce

## HOW TO MAKE

### DIRECTIONS

Make Rice-A-Roni® according to directions on box. Place in bowl and let cool in refrigerator.

When cool, mix in eggs and Parmesan cheese.

Cut cheese sticks into four pieces per stick. Form rice mixture into balls with piece of cheese stick in the middle. Roll rice balls in bread crumbs.

Preheat air fryer to 400°F and spray tray with non-stick cooking spray. Place rice balls in air fryer, spacing them out to let air circulate. Cook for 8-10 minutes or until rice balls are golden brown.

Serve as an appetizer before any meal or as a snack! Optional to add marinara sauce on the side for dipping.



PREP  
TIME  
15min



COOK  
TIME  
10min



SERVES  
10

## PRODUCT

