



Air Fryer Rice Balls

Fry up a cheesy rice ball bursting with flavor.

INGREDIENTS

1 box RICE-A-RONI® Cheddar Broccoli

1 cup broccoli florets; chopped

1/2 cup green onion; chopped

1 cup 3 cheese blend; shredded

2 eggs; whisked

1 cup all-purpose flour

1 ½ cups panko breadcrumbs

HOW TO MAKE

DIRECTIONS

Make Rice-A-Roni® Cheddar Broccoli according to package instructions.

Once rice has finished cooking, remove from heat, and add broccoli, green onion, and shredded cheese. Mix well to incorporate.

Pour mixture onto a large shallow tray or plate and refrigerate to cool.

Once completely cooled and rice has set, portion into heaping one tablespoon-sized balls.

One at a time, dust the balls in flour, then coat with egg and breadcrumbs.

Fry the arancini, for approximately 2 ½ minutes at 350°F or until golden brown and crispy.

Allow to cool slightly before serving, then enjoy!

PRODUCT

