

Air Fryer Rice Balls

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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
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How to make it

1. Make Rice-A-Roni® Cheddar Broccoli according to package instructions.
2. Once rice has finished cooking, remove from heat, and add broccoli, green onion, and shredded cheese. Mix well to incorporate.
3. Pour mixture onto a large shallow tray or plate and refrigerate to cool.
4. Once completely cooled and rice has set, portion into heaping one tablespoon-sized balls.
5. One at a time, dust the balls in flour, then coat with egg and breadcrumbs.
6. Fry the arancini, for approximately 2 ½ minutes at 350°F or until golden brown and crispy.
7. Allow to cool slightly before serving, then enjoy!

Made with



RICE-A-RONI® Cheddar Broccoli