

# 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

## 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!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
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## Made with



RICE-A-RONI® Cheddar Broccoli