

# Arancini

## Ingredients

1 Egg, beaten

3/4 cup Cubed mozzarella cheese

1/4 cup Shredded Parmesan cheese

2 cups Breadcrumbs

3/4 cup Marzetti® Roasted Garlic Parmesan Wing Sauce

## Marzetti Products



Marzetti Roasted Garlic Parmesan Sauce 1 Gallon Bottle

## Preparation

1. **For the Risotto:**
   Cook enough risotto in the traditional manner to yield 3 cups. When it is finished, sprinkle the risotto with Parmesan cheese and **Marzetti® Roasted Garlic Parmesan Wing Sauce** and set aside to cool completely.
2. **For Arancini:**
   When the risotto mixture is completely cooled, fold in cubed mozzarella. Scoop the rice mixture and roll into balls. Beat egg and a little water together for egg wash. Roll the balls in egg wash and then into the breadcrumbs. Fry in 350 degrees F oil until crispy and golden brown.

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.

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