



Nutrition Facts

Serving Size	3 arancini
Amount Per Serving	
Calories	560
% Daily Value	
Total Fat	37g57%
Saturated Fat	g0%
Cholesterol	mg0%
Sodium	1150mg48%
Total Carbohydrate	42g14%
Dietary Fiber	3g12%
Protein	14g28%
Vitamin A	%
Calcium	%
Vitamin C	%
Iron	%



Total Time
40 MIN.

Serving Size
3 ARANCINI

Difficulty
MEDIUM

Crispy on the outside, creamy on the inside, these two-bite poppers with a cheesy surprise inside will be difficult to share.

Yields
12

INGREDIENTS

	WEIGHT	MEASURE
Arborio or short-grain rice	2 cups	500 mL
Pace® Medium Chunky Salsa, divided	4 cups	1 L
Campbell's Ready to Use Chicken Broth	2 1/2 cups	625 mL
grated Parmesan cheese	1 1/2 cup	250 mL
tortilla chips	1/2 150 oz bag	1 150 oz bag
all-purpose flour (approx.)	1 cup	250 mL
large eggs, beaten	4 150 oz bag	4
Monterey Jack cheese, cut into 36 cubes (1/2-inch/1 cm cubes)	5 oz	150 g
Vegetable oil, for frying		
Fresh cilantro leaves, for garnish		



Tip

Tips:

- For added heat, use a Jalapeño Jack Cheese and Pace® Piquante Salsa for dipping.
- Breaded arancini can be frozen in an airtight container for up to 3 weeks.



INSTRUCTIONS

1. In large saucepan, combine rice, 2 1/2 cups (625 mL) salsa and chicken broth; bring to boil. Cover and reduce heat to low simmer; cook for about 20 minutes or until rice is tender. Remove from heat; cover and let stand for 10 minutes. Fluff with fork.
2. Meanwhile, stir in 1/2 cup (125 mL) salsa, and Parmesan cheese; let cool. Refrigerate for 30 minutes.
3. Meanwhile, in food processor, pulse batches of tortilla chips until they resemble fine crumbs; transfer to large shallow pan. Place flour in separate large shallow pan and eggs in another large shallow pan.
4. Measure out 2 tbsp (1.5 oz/30 mL) of chilled rice mixture to form each ball, to make total of 36 balls (about the size of golf balls). Press deep indent into centre of each ball; press in 1 cube of cheese. Seal and roll rice back into ball, enclosing cheese completely.
5. Roll each ball lightly in flour (adding more flour if necessary), then in egg mixture, then in tortilla crumbs until well coated.
6. Heat 8 cups (2 L) oil to 375°F (190°C) in large deep skillet. Fry rice balls in batches for 2 to 3 minutes or until golden brown on the outside. Drain and cool on paper towel. Transfer to serving dish; garnish with cilantro. Serve warm with remaining salsa for dipping.