



Cheesy Arancini

Ingredients

- 2 cups White rice
- 1 packet Maggi® Pane Mix
- 150 g bread crumbs
- 0.25 cup Parsley
- 20 g Onion, chopped
- 1 Clove Garlic, crushed
- 2 large Eggs, slightly beaten
- 300 g Mozzarella cheese, cut into cubes

Instruction

1. In a large bowl, combine the cooked rice, onion, garlic parsley, and one beaten egg. Mix well.
2. Make an indentation in the center of the rice ball and place a small cube of mozzarella cheese in the center. Press to close the form into a ball. Chill for 10 minutes.
3. In a shallow dish, mix the Maggi Pane mix and the breadcrumbs.
4. In another shallow dish, beat the egg.
5. Dip each rice ball into the egg mixture, and then coat it in Maggi Pane Mix. Repeat the process for each ball. Chill for 10 minutes.
6. Heat oil in a frying pan over medium-high heat. Once hot, fry the rice balls till golden brown.

Nutrition

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|---------------|-------------|
| Carbohydrates | 74.5 g |
| Energy | 453.47 kcal |
| Fats | 3.96 g |
| Protein | 27.54 g |

🕒 30 Minutes

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