



# ASIAN VEGETABLE FRIED RICE ARANCINI



**Vegetable Fried Rice** mixed with egg and flour, rolled into a ball, coated in panko bread crumbs, deep fried until golden and served with a sweet Thai chili sauce for dipping. Yield: 3 Servings

## Ingredients:

2 Cups	<b>Vegetable Fried Rice</b> [#5654390], Prepared According to Package Directions	2 Cups	Panko Bread Crumbs, Fine
1	Egg, Beaten	¼ Cup	Corn Starch
¼ Cup	All Purpose Flour	2 Qt.	Vegetable Oil
1 Tbsp.	Soy Sauce	Garnish	Scallions, Sliced
2 Tbsp.	Sriracha	To Serve	Sweet Thai Chili Sauce

## Directions:

1. Combine **Vegetable Fried Rice**, egg, flour, soy sauce and sriracha together in a mixing bowl.
2. Roll mixture into 9 equal size balls.
3. Combine the panko and cornstarch together and mix well.
4. Roll the balls in the panko cornstarch mixture until evenly coated.
5. Heat oil to 350° Fahrenheit.
6. Fry the arancini for 3–5 minutes or until golden brown.
7. Garnish with scallions and serve with sweet Thai chili sauce.

