Air Fryer Arancini

Savannah · 28/09/2024



Prep Time

20 mins

Dificult

Medium

Servings

50 mins

Description

These air fryer arancini or fried rice balls are full of flavor and make a wonderful appetizer Pair with any dipping sauce such as pesto marinara or meat sauce for a heartier meal The Highlands Italian cheese sprinkle is from the Savory Spice Shop but it is optional

Ingredients

— - 3 large eggs

— divided - 2 ½ cups cooked rice - ? cup grated Parmesan cheese - ? cup butter

— melted - 1/2 teaspoon Highlands Italian cheese sprinkle (optional) - ½ teaspoon salt - ¼ teaspoon ground black pepper - 2 ounces fresh mozzarella cheese

— cubed - 1 cup panko bread crumbs - ½ teaspoon Italian seasoning - 1 pinch salt - 1 pinch ground black pepper - nonstick cooking spray

Instructions

1. Beat 2 eggs lightly in a large bowl. Stir in rice
2. Parmesan cheese
3. butter
4. cheese sprinkle
5. 1/2 teaspoon salt
6. and 1/4 teaspoon pepper; mix to combine. Cover and refrigerate the mixture for 20 minutes. Preheat an air fryer to 370 degrees F (187 degrees C) according to manufacturer's instructions. Roll mixture into 1 1/2-inch balls. Press a mozzarella cube into the center of each ball and reshape. Combine bread crumbs
7. Italian seasoning
8. salt
9. and pepper in a shallow dish. Beat remaining egg lightly in a second bowl. Dip each rice ball first into egg
10. then roll in the bread crumb mixture. Place rice balls in air fryer basket and spray with cooking spray. Cook in the preheated air fryer for 6 minutes. Increase temperature to 400 degrees F (200 degrees C) and air fry for 3 more minutes.