



### **CROWD PLEASER CRISPY RICE SQUARES**

*Yield: 6-9 servings*



#### **Ingredients**

##### **Base**

- 1 box (6.4 oz) Rice-a-Roni Mexican Style
- 2 1/4 cups water
- 1/4 cup Canola oil

##### **Topping**

- 1 diced ripe avocado
- 1 diced Roma tomato
- 1/4 cup diced white onion
- 1 finely chopped, seeds removed jalapeño
- 2-3 teaspoons freshly squeezed lime juice
- 1 tablespoon finely chopped cilantro
- Garnish of red pepper flakes (optional)
- Garnish of crema (optional)

#### **Cooking Instructions**

##### **Base**

- In a large pan, sauté rice-pasta mix over medium heat until vermicelli is golden brown, stirring frequently.
  - Slowly stir in water and seasonings; bring to a boil.
  - Cover and reduce heat to low. After 10 minutes remove pan cover. Simmer for another 15 minutes uncovered, stirring frequently. Rice-a-Roni mixture should be very thick.
  - Remove from heat. Line square 8" pan with parchment paper. Press cooked rice into pan to form a thin layer.
  - Top with another layer of parchment paper and cover pan with another 8" square pan for pressing.
  - Chill in freezer for 1 - 2 hours or until rice forms a solid slab.
  - Remove from freezer and remove rice slab from pan.
  - Using a knife, cut into 2-inch squares.
  - Add 1/4 cup oil to a pan on medium low heat, add the rice squares once oil is hot and cook for about 3- 4 minutes on each side or until crispy and browned.
  - Remove and top with your choice of desired toppings.
- Air Fryer Option: Once rice squares are cut, place them in the Air Fryer at 400F for 5 minutes or until crisp and golden.

##### **Topping**

To make avocado salsa dice the avocado, tomato, and onion. Combine in a bowl. Finely chop jalapeño and cilantro. Add to bowl. Toss together with lime juice. Place about 1 tbsp of salsa on crispy rice square. Garnish with a sprinkle of red pepper flakes, lime juice and crema (optional).

**Nutritional Information**

240 calories. Total fat 14g. Saturated fat 1.5g. Trans fat 0g. Cholesterol 0mg. Sodium 310mg. Total Carbohydrate 26g. Dietary fiber 4g. Total sugars 2g. Protein 4g.

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