



FINAL FINISH ARANCINI

Yield: 5 servings



Ingredients:

Base

- 4 Tablespoons Extra Virgin Olive Oil
- ½ Cup small diced yellow onion
- ½ Cup small diced leeks
- 1 Tablespoon chopped garlic
- ½ Cup Quaker steel-cut oats
- ½ Cup Arborio Rice
- 8 Cups Chicken Stock (No salt Added)
- 1 Teaspoon salt (optional)
- ½ Teaspoon pepper
- ¼ Cup butter
- ½ Cup Aged Provolone, Shredded or chopped

Filling:

- ¼ Cup Philly Style Roast Pork, herbed, shaved or pulled and chopped
- ¼ cup Broccoli Rabe, sauted and cooked with garlic, diced
- ¼ cup Aged Provolone, shredded, optional

Breading:

- 1 Cup flour
- 2 eggs
- ¼ Cup milk
- 2 Cups bread crumbs

Instructions:

In two medium sauce pots, divide the olive oil, onions, leeks and garlic in half and sweat separately over medium heat until soft and tender, about 5 minutes or so. Divide the salt and pepper and add to both. In one pot add the oats and in the other the rice. Stir both for about a minute, then in each pot add chicken stock, start with about 1/4 cup at a time, stirring very frequently. As the liquid absorbs, add another 1/4 cup to each and continue until the oats and rice are tender to the tooth. The oats will be done before the rice. The rice should take about 25 minutes to become tender. As they become nearly done, be careful how much

stock you add as you want the finished product to be a little on the dryer side, not too wet. The total amount of stock required will vary. Adjust seasoning.

Once done, divide the butter and provolone and stir into both, then spread each out on a sheet pan and cool in the refrigerator.

Once cool, mix the two together thoroughly and scoop the mixture using a 1 1/2 oz. scoop.

Combine the filling in a bowl, place one tsp in the center of each ball, close the ball by shaping the rice and oats mixture over the filling, and roll the ball into a round shape.

Bread the balls by rolling lightly in flour, then in egg wash and then in bread crumbs.

Fry at 325 degrees until golden brown. If preferred, use air fryer for final step.

*Enjoy with your favorite dipping sauce

Nutritional Info

500 calories. Total fat 28g. Saturated fat 5g. Trans fat 0g. Cholesterol 35mg. Sodium 280mg. Total Carbohydrate 37g. Dietary fiber 3g. Total sugars 4g. Protein 23g.

© 2024 The Quaker Oats Company