



Quick Baked Sausage Arancinis with YumYum Sauce

Camine Pappas / Appetizer / March 2019

This traditional Italian appetizer is usually made with leftover risotto, and often uses peas and ham. The ball is then deep fried. I shifted everything to something that is healthier and quicker. And I think even MORE delicious!

INGREDIENTS:

1 ¼ C Cooked jasmine* rice while still hot
½ lb. ground mild Italian sausage
1/3 C finely grated parmesan cheese
1 large egg
1 t Herbs de Provence
1-2 t kosher salt and ½ t black pepper
2 T white sweet onion chopped finely
Zest from one lemon
1 t chili flakes or more if you like spicy
1 C Italian bread crumbs
¾ C YumYum sauce and add about 2 T ketchup
Fresh basil leaves for garnish



METHOD:

Preheat oven to 375 degrees F. Line a baking sheet with parchment paper.

In a large bowl empty the cooked rice from the pan while still hot. Add the sausage. Stir to incorporate. Then add the egg, cheese, onion, salt and pepper, Herbs de Provence seasoning, lemon zest, and chili flakes. Mix well until all elements are thoroughly combined.

Pour the bread crumbs in a wide and shallow bowl. Form the rice/meat mixture into 1 ½ inch balls and set in bread crumbs. Gently roll around and pour crumbs onto balls until balls are thoroughly covered. Tap to release extra crumbs. Then arrange on the sheet with about 2 inches between each ball. Bake for about 30 minutes. Serve immediately with the sauce and garnish with basil. **Note, you can serve these with a marinara sauce which is more traditional!**

**The jasmine rice is very moist and is the perfect rice for this in lieu of the time consuming Arborio rice.*

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