



# CRISPY CHICKEN BOMBS

HEAT LEVEL 

Makes about 12 arancini

40 Mins

4 Servings

## INGREDIENTS

### Filling:

- 2 cups cooked white rice (basmati or long grain, cooled completely)
- 1 cup cooked shredded chicken
- 1/2 cup grated Parmesan (or mature cheddar)
- 1/2 cup Spur Heat & Pour Cheese Sauce OR Spur Heat & Pour Cheddamelt Sauce, cooled to room temp
- 1/4 cup chopped fresh parsley
- 1 large egg
- Salt and black pepper, to taste
- 100g mozzarella, cut into 12 small cubes

### Coating:

- 1 cup white flour
- 1 extra egg, beaten (for coating)
- 1 cup breadcrumbs
- Oil for shallow frying (or spray oil for baking)

## METHOD

- 1 Mix the base: In a large bowl, combine the rice, chicken, grated Parmesan, Spur cheese sauce, parsley, egg, salt, and pepper. Stir until it becomes thick and sticky enough to shape. If it's too loose, add 1-2 tablespoons breadcrumbs to firm it up.
- 2 Form the arancini: Scoop a generous tablespoon of mixture, press a cube of mozzarella into the centre, and roll into a ball. Repeat with the rest.
- 3 Coat: Roll each arancini ball lightly in flour. Dust off excess flour then dip each ball in beaten egg, then roll in breadcrumbs. For extra crunch, double-dip - just repeat the egg and breadcrumb step.
- 4 Chill: Chill for 20 minutes in the fridge to help them hold their shape.
- 5 Cook: Shallow fry: In hot oil, fry the arancini until golden and crisp, turning as needed. Drain on paper towel.
- 6 OR bake: Place on a lined tray, spray with olive oil, and bake at 200°C (fan) for 20-25 minutes until golden.
- 7 Serve with Spur Salad & French Fry Dressing swirled with some Spur Peri-Peri Sauce for added zing.

## VARIATIONS

### Quick Tips

- Make the mixture a day ahead and roll/fry when ready.
- Add a pinch of paprika, crushed garlic or fresh chilli into the mixture if you like a bit of spice
- These freeze well — shape and freeze raw, then cook from frozen.

