

## BAKED ARANCINI



### Ingredients:

3	Cups	Parmesan Spinach Risotto
½	Cup	Shredded Parmesan
½	Cup	A.P. Flour
2	Large	Eggs, beaten
1½	Cups	Panko Crumbs (or Italian Panko)
		Olive Oil Cooking Spray

### Directions:

1. Preheat oven to 425°. Cover sheet pan with aluminum foil and coat with cooking spray. Set aside. Stir shredded parmesan into risotto.
2. Form risotto into ¼ cup sized balls (smaller for appetizer portions).
3. Coat balls with flour, then egg, then cover completely with panko. Arrange on coated baking sheet, and spray with additional olive oil.
4. Bake for 25 minutes, or until golden brown and heated through. Serve with Romesco Sauce, if desired.