



Turkey Arancini with Sweet Chili Cream Sauce

Yield: 10 servings

Ingredients:

2 tablespoons unsalted butter
1 small onion, diced
1 ½ cups risotto
2 garlic cloves, sliced
½ cup white wine
3 ½ cups beef broth
1 cup buttermilk
1 egg
1 cup shredded cheddar cheese
¾ cup shredded mozzarella cheese
2 ½ tablespoons chopped cilantro
½ teaspoon salt
Pepper, to taste
1 pound JENNIE-O® Roasted Thigh Meat,
Fryer oil

Directions:

1. Preheat oven to 350°F.
2. In medium-sized pot over medium heat, melt butter, add onions and cook for 5 minutes until soft.
3. Add rice and stir until grains are translucent.
4. Add wine and turn up heat. Cook until liquid is mostly absorbed.
5. Add beef broth and buttermilk, stirring; bring to simmer, cover and transfer to oven.
6. Bake covered for 30-40 minutes until all liquid is absorbed and rice is tender.
7. Remove from oven and allow to cool.
8. Add egg, cheddar, mozzarella, cilantro, salt and pepper.
9. Let mixture cool for at least 3 hours.
10. Set up breading station with 3 bowls.
11. Combine flour, salt and pepper in one bowl.
12. Whisk eggs in second bowl.
13. Mix bread crumbs and ground tortilla chips in third.
14. Using ½-ounce size scoop, measure out risotto into a ball.
15. Place ball in the palm of your hand, then place ½ ounce of turkey into the center of rice ball.
16. Shape ball, making sure turkey is completely covered.
17. Roll ball into flour, then egg and finally bread crumb and tortilla mixture, making sure ball is completely coated.
18. Repeat until all Arancini are completed.
19. In a medium saucepan, add 2 inches of oil. Heat over medium heat until oil reaches 350°F.

Recipe and photo courtesy of Jennie-O

Breading:

1 cup flour
½ teaspoon salt
½ teaspoon pepper
3 eggs
1 cup bread crumbs
1 cup ground tortilla chips

Sweet Chili Cream Sauce:

6 ounces sweet chili sauce
1 ½ cups heavy whipping cream
½ cup shredded cheddar cheese
½ cup shredded Monterey jack cheese