

# Dirty Rice Arancini

BY CHEF NINA COMPTON

SERVES 2

INGREDIENTS → 1 Dirty Rice Arancini Seasoning Card:

- 1 tsp (2 pods) Smoked Pimentón Paprika Powder
- 1 tsp (2 pods) Cayenne Chile
- 1 tsp (2 pods) Mexican Oregano
- 1 tsp (2 pods) Thyme

**FRESH**

- 1 cup finely chopped yellow onion, divided
- ¼ cup finely chopped green bell pepper
- ¼ cup finely chopped celery
- 2 finely chopped garlic cloves
- ¼ lb chicken livers
- ¼ lb pork sausage
- 2 eggs
- 4 Tbsp unsalted butter
- 1 cup grated parmesan cheese
- ½ Fontina cheese cut into ¼-inch cubes or coarsely grated
- 8 tsp minced parsley

**PANTRY**

- 1 cup panko or very fine breadcrumbs
- 1 cup all purpose flour
- 1 Tbsp salt, plus more to taste
- ½ tsp pepper, plus more to taste
- 3 Tbsp vegetable or olive oil, divided
- 3 cups chicken stock or broth
- 2 bay leaves
- 1 cup Arborio rice
- Oil for frying

SUBSTITUTIONS → **CHICKEN LIVERS:** If you can't find chicken livers in your grocery store, simply double the amount of pork sausage for the recipe.

**BAY LEAVES:** It kills us to ask you to go out and buy a jar of spice we can't supply, but whole bay leaves truly lend an incredibly deep, complex flavor that can't be matched and we strongly recommend getting a new jar of bay for this recipe. To extend shelf life, we recommend storing the leaves in the freezer in an airtight bag or container. Annoying but worth it!

SERVE WITH →

- Hubby's Honey Glazed Ribs

RECIPE SEASONING CARDS  
BY CHEF NINA COMPTON  
AVAILABLE AT [EATOCCO.COM](http://EATOCCO.COM)

## INSTRUCTIONS

**1. PREP:** Combine  $\frac{2}{3}$  cup yellow onion, green bell pepper, celery and garlic in a bowl. Add panko or breadcrumbs to a food processor or blender and pulse until it's a very fine grain, and set aside in a shallow, wide bowl or plate. Finely chop the chicken livers and remove the pork sausage from its casing, if any, and set aside. Combine the flour, salt, and pepper in a shallow, wide bowl or plate and set aside. Whisk the eggs until completely combined and smooth and set aside on a shallow, wide bowl or plate.

**2. BUILD THE BASE:** In a large saute pan, heat 2 Tbsp oil over medium-high heat and add the chicken livers and pork sausage and cook for about 6 minutes, stirring, until the meat is browned. Add the remaining 1 Tbsp oil, along with the bowl of chopped veggies (yellow onion, bell pepper, celery, and garlic). Immediately add all of the spice pods – 2 Smoked Pimentón Paprika pods, 2 Cayenne Chile pods, 2 Mexican Oregano pods, and 2 Thyme pods. Cook all ingredients together for about 5 minutes, stirring throughout, until the vegetables are soft but not browned. Add chicken stock and bay leaves to the pan. Scrape the bottom of the pan to loosen any browned bits and stir into the mixture for extra flavor. Bring to a boil then lower the heat and simmer for 5 minutes. Remove the mixture from the pan and reserve in a large bowl.

**3. MAKE THE RICE:** In the same pan you used to make the meat and veggie mixture, melt the butter and add the remaining  $\frac{1}{3}$  cup yellow onion. Saute on medium-low heat, stirring occasionally until the onions are tender, about 5 minutes. Add the uncooked Arborio rice, browning the grains in the pan for about 8 minutes to get a nice nutty flavor. Add the remaining chicken stock to the pan in 3 small batches, adding 1 batch about every 10 minutes while stirring frequently, or when the batch before has been thoroughly absorbed by the rice. Keep the heat low with pan uncovered, and stir every minute or so as you add the batches of stock. Once the entire 3 cups of stock have been absorbed, keep stirring and simmering the rice for 15-20 minutes to ensure the rice is super tender. Once the rice is done, remove from heat.

**4. MAKE THE ARANCINI BALLS:** Combine the rice and sausage mixtures in a large bowl. Add the parmesan cheese and mix, allowing the entire mixture to cool a bit before adding the diced Fontina cheese. Stir in the minced parsley. Using a large cookie scoop or spoon, roll the mixture into  $1\frac{1}{2}$  oz balls, about the size of a golf ball, squeezing gently to make sure the balls stay intact. Then, bread the balls by dipping them first into flour, then the egg, and then the panko breadcrumbs.

**5. FRY THE ARANCINI:** To a wide medium pan with high sides, add 2 inches of oil and heat to 350°F. Fry the arancini in batches until golden brown, about 4 minutes, turning to cook evenly. Use a slotted spoon to scoop out the arancini and dry them on paper towels.

**6. PLATE:** Serve immediately, ideally with Nina's Hubby's Honey Glazed Ribs. Eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*