

## CRUNCHY QUINOA CRUSTED TOMATO BASIL ARANCINI



Crunchy Quinoa Crusted Tomato Basil Arancini filled with sharp aged provolone cheese and served with Italian Salsa Rossa Sauce.

**YIELD: INDIVIDUAL SERVING  
SMALL PLATE/APPETIZER**

**Prep Instructions:** Prepare both recipes included and combine them in the final step for service.

## FINAL PREP & PLATING

**YIELD: 1 SERVING, APPETIZER OR SMALL PLATE**

### INGREDIENTS

- 3 Arancini, prepared, baked (see separate recipe)
- 2 oz. vol. Italian Salsa Rossa Sauce (see separate recipe)
- 1 Tbls. Parmesan cheese, shaved
- 1 sprig Fresh basil

### PREPARATION

Bake or reheat Arancini to 165°F. Place Salsa Rossa onto plate.  
Garnish Arancini with shaved Parmesan and basil sprig.

## STEP 1 TOMATO BASIL ARANCINI

**YIELD: 32 ARANCINI**

### INGREDIENTS

- 1 - 2 lb. tray *MorningStar Farms® Signature Protein Blend™*, Tomato, Basil, Mozzarella, thawed
- 1/3 cup Basil, fresh, chiffonade
- 1/2 cup Parmesan Reggiano cheese, grated fine
- 1/2 cup Bread crumbs, fine, plain or Italian style
- 2 tsp. Fresh garlic, minced
- 1 tsp. Kosher salt
- 1/4 tsp. Crushed red chili pepper
- 8 oz. wt. Sharp, aged provolone cheese, cut 1/2" cubes

### PREPARATION

Place *MorningStar Farms® Signature Protein Blend™*, Tomato, Basil, Mozzarella, Basil, Parmesan cheese, bread crumbs, salt and chili pepper in mixing bowl, and mix gently to blend.

With #40 scoop, scoop out 1 oz. balls and place on parchment paper. Pick up each Arancini and, while holding in one hand, press a thumbprint depression in the center of each and place a cube of provolone into depression. Enclose cheese into the center of each Arancini so protein blend mixture covers cheese.

Gently place all Arancini onto pan-sprayed parchment-lined sheet tray.

### BREADING INGREDIENTS

- As needed to coat, Flour
- As needed to coat, Egg wash
- 6 cups Quinoa, tri-color, cooked and chilled (6 cups = 2 cup dry, cooked with 4 cup liquid)
- 2 tsp. Italian seasoning, dried
- 1/2 tsp. Garlic salt
- As needed to coat, Olive oil pan spray

### BREADING PREPARATION

Preheat oven to 400°F.

Place cooked, chilled quinoa in a pan and mix with Italian seasoning and garlic. Place flour in a separate pan. Prepare egg wash and place in separate pan or container.

Dip cheese-stuffed Arancini into flour, shake off excess flour, dip in egg wash, allow to drain in hand, finally dip Arancini into quinoa and seasoning blend to coat on all sides.

Place Arancini gently on parchment-lined, pan-sprayed sheet trays. Do not overcrowd. Spray entire exterior of Arancini generously with olive oil spray.

Bake at 400°F in convection oven for 15–20 mins. until crust is golden and interior is 165°F. Baked Arancini can be chilled and reheated on parchment-lined sheet trays at 350°F for 15–20 minutes until interior is 165°F.

## STEP 2 ITALIAN SALSA ROSSA

YIELD: 2.25 QT. (72 OZ. VOL.)

### INGREDIENTS

|              |   |
|--------------|---|
| 3 cups       | Sun-dried tomatoes, dried, julienned (not oil packed)   |
| 1 tsp.       | Crushed red pepper                                      |
| 3 ea.        | Roasted red peppers, skinned and deseeded               |
| ¾ cup        | Pickled hot peppers, sliced plus ¾ cup brine from jar   |
| 6            | Fresh garlic cloves (2 if stinger flavor is desired)    |
| 4.5 oz. vol. | Red wine vinegar  |
| 1 Tbls.      | Sugar   |
| 1½ tsp.      | Kosher salt   |
| 1½ tsp.      | Black pepper, fresh ground                              |
| 1½ cups      | Extra virgin olive oil                                  |
| 1 Tbls.      | Oregano, dried (wild Calabrese preferred), hand crushed |

### PREPARATION

In a saucepan, place 1½ cup water for each 1 cup of sundried tomatoes being prepared. Add sun-dried tomatoes to pan and bring to boil for 3 minutes (may boiler longer if tomatoes are extremely dry).

Remove from heat, cover pan and allow tomatoes to soften 30 mins. to 1 hour until they are soft and hydrated.

Transfer tomatoes and water to blender in 3 separate batches. Add roasted red peppers, pickled peppers, brine from peppers, garlic cloves, vinegar, sugar, salt and pepper and blend until smooth. Depending on size of blender you may need to do this in smaller batches.

Use opening in blender to slowly add olive oil in thin stream until all is incorporated and product is emulsified.

Transfer the sauce to a mixing bowl and stir in oregano and adjust for salt, sugar and pepper if needed. Label, date and refrigerate if not using within 4 hours.