

# RECIPE OF THE WEEK

## CHEESY PARMESAN RICE CAKES



### Ingredients

- 2 cups cooked white rice
- 2 eggs
- 2 tablespoons seasoned breadcrumbs
- 1/2 cup parmesan cheese, grated
- 1/4 teaspoon baking powder
- 1/4 cup fresh parsley, grated
- 1/4 cup green onions, finely chopped
- 1 red pepper, ribs and seeds removed, minced
- vegetable oil, for frying
- salt and freshly ground pepper, to taste



### Method

1. Heat 1-2 inches of vegetable oil in a large frying pan over medium-high heat. (Oil is hot enough when water droplets sizzle when dropped into the oil.)
2. In a large bowl, combine cooked rice with parmesan cheese and breadcrumbs.
3. Add eggs, then mix in green onions, parsley and red pepper.
4. Stir in baking powder, salt and pepper. Mix until everything is incorporated and combined.
5. Using a spoon or small ice cream scoop, work in batches and drop 1-2 tablespoons rice mixture into hot oil. Fry for 30-45 seconds per side, or until golden brown.
6. Transfer to a paper towel-lined plate to drain and serve immediately.