



Sartu di Riso "Italian Rice Casserole"

Recipe By SWEET MEMORIES

SERVES: 6-8

INGREDIENTS:

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| <input type="checkbox"/> 1 lb. Arborio rice (2 $\frac{1}{3}$ cups) | <input type="checkbox"/> 1 cup peas (optional) |
| <input type="checkbox"/> 4 cups low-sodium chicken broth | <input type="checkbox"/> 3 eggs, hard-boiled |
| <input type="checkbox"/> 1 $\frac{3}{4}$ tsp. Kosher salt | <input type="checkbox"/> 12 meatballs |
| <input type="checkbox"/> 3 cups fresh Parmigiano-Reggiano cheese, <i>grated</i> | <input type="checkbox"/> 4 cups marinara sauce |
| <input type="checkbox"/> 8 oz. mozzarella cheese, <i>diced</i> | <input type="checkbox"/> $\frac{1}{2}$ stick butter, <i>to grease the pan</i> |
| <input type="checkbox"/> 3 large eggs, <i>at room temperature</i> | <input type="checkbox"/> $\frac{1}{2}$ cup breadcrumbs, <i>to dust the pan</i> |
| | <input type="checkbox"/> Bundt pan |

DIRECTIONS:

1. In a large saucepan combine the rice, chicken broth and kosher salt. Stir and bring to a boil over high heat. Cover the pan with a tight-fitting lid, reduce the heat to low and simmer, stirring once, until the rice is still slightly undercooked, but the liquid is absorbed, 8 minutes. Pour the rice into a large bowl and cool to room temperature, stirring occasionally. Stir in 2 $\frac{1}{2}$ cups of the cheese and 3 eggs until well combined and set aside.
2. Preheat the oven to 350°F degrees. Using the butter, grease the inside of a Bundt pan making sure to coat it very well. Dust the inside of the pan with 3 tbsp. of the breadcrumbs. Make sure it is evenly coated and there are no bald spots. This is very important to prevent sticking. Set aside.
3. Add the peas to the sauce and toss gently to incorporate.
4. Spoon two-thirds of the rice mixture into the prepared Bundt pan. Using damp hands, press the rice evenly over the bottom of the pan and 2 $\frac{1}{2}$ inches up the sides and middle of the pan creating a well to hold the filling. Spoon a layer of sauce in the well of rice, add mozzarella and meatballs. Cut hard boiled eggs and place on top of the meatballs. Press gently to make sure it is evenly packed and add a little more sauce. Spoon the remaining rice over the filling and, using damp hands, press the rice evenly over the filling, being sure to press the rice on top into the rice along the edges to seal. Sprinkle evenly with the remaining 2 tbsp. breadcrumbs and dot with the remaining $\frac{1}{2}$ tbsp. butter. Bake until lightly browned on top, 45 minutes.
5. Cool 15 minutes.
6. Place a plate large enough to cover the top of the pan over the pan. Invert onto the plate then carefully lift the pan off the rice, shaking gently if needed. Warm the remaining sauce and fill the opening in the middle of the molded rice with the sauce to serve.

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