

Hot Momma Broccoli Balls

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INGREDIENTS

- $\frac{1}{2}$ Cup Broccoli
- 1 Cup Colby Cheese, shredded
- 1 Cup Cheddar Cheese, shredded
- 4oz Block Velveeta Cheese, diced
- 1 tsp Hot Momma Seasoning, any flavor
- 2 $\frac{1}{2}$ Cups Panko
- 2 Eggs
- 1 tsp salt
- $\frac{1}{2}$ Cup AP Flour
- 1 Tbsp Cornstarch
- Oil for frying

DIRECTIONS

Steam broccoli. Allow to cool. In a large bowl combine $\frac{1}{4}$ cup panko, cheeses, salt and HMS. Dice broccoli. Mix broccoli into cheeses. Pour remaining panko into a shallow bowl. Mix eggs and 1 Tbsp water in another shallow bowl. Mix flour and cornstarch in another shallow bowl. Roll broccoli into 1" balls. Place balls on baking sheet. Refrigerate balls for 30 minutes. Roll balls into flour. Roll balls into egg. Roll balls into panko. Place a few balls into 375* oil until golden brown, approximately 3 minutes. Place on paper towels to absorb any excess oil. Ac-salsa-rize!