

# Mozzarella Sticks



## Ingredients

- ¼ cup flour
- Salt and pepper to taste
- 2 eggs
- 1 cup breadcrumbs
- 2 tsp Italian seasoning
- ½ tsp garlic powder
- 12 mozzarella cheese sticks
- 1 cup marinara

## Utensils

- Air Fryer
- Mixing bowls
- Whisk
- Foil
- Tongs



# Recipe Instructions

## Step 1: Preheat & Prep

Preheat air fryer to 370°

Unwrap cheese sticks, set aside.

Add flour, salt, and pepper into a mixing bowl and whisk to combine.

## Step 2: Prep

Crack eggs into another mixing bowl and whisk to combine.

Add breadcrumbs and remaining seasonings to another bowl and whisk to combine.

## Step 3: 3-Step Breading

Start by placing cheese sticks into the bowl of flour and use **one hand** (this will be your dry ingredient hand) to mix around, until they have been completely coated. Shake off any extra flour.

Drop into egg bowl, **do not touch the egg.**

## Step 4: Egg & Breadcrumbs

Take your **other hand** and stir cheese sticks until completely coated. Pick up one at a time, let excess egg drip and place into the breadcrumb bowl.

Using your **dry hand**, coat cheese sticks in breadcrumbs and drop back into the egg bowl.

## Step 5: Second Coating

Using your **wet ingredient hand**, stir cheese sticks until completely coated. Pick up one at a time, let excess egg drip and place into the breadcrumbs.

Using your **dry hand**, coat cheese sticks in breadcrumbs.

## Step 6: Air Fry & Enjoy!

Line air fryer with foil, place breaded mozzarella sticks inside and air fry at 370° for 8-10 minutes or until golden brown.

Serve with marinara sauce for dipping and enjoy!!



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## Kitchen Safety Tips:

Do not touch the inside of the air fryer once it has been preheated, always use tongs.

Use only one hand for touching the raw eggs to prevent cross contamination.