

## Fried Ham and Cheese Sticks You'll Crave Every Time

Sometimes the simplest recipes are the ones that deliver the most joy-and these



**OVEN**  
**425°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 8 slices deli ham
- 8 string cheese sticks (mozzarella or cheddar)
- 1 cup all-purpose flour
- 2 large eggs, beaten
- 1 cup breadcrumbs (plain or seasoned)
- $\frac{1}{2}$  tsp garlic powder
- $\frac{1}{2}$  tsp paprika
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper
- Cooking oil, for frying

### DIRECTIONS

1. ? Prepare the Sticks: Lay each slice of ham flat.
2. Place one cheese stick in the center.
3. Roll tightly, tucking in the sides to fully enclose the cheese.
4. ? Coat the Sticks: Set up a breading station with three shallow bowls:
5. Bowl 1: Flour
6. Bowl 2: Beaten eggs
7. Bowl 3: Breadcrumbs mixed with garlic powder, paprika, salt, and pepper
8. Dip each rolled ham and cheese stick in this order:
9. Flour
10. Egg
11. Breadcrumbs-press to adhere well
12. ? Fry Until Golden: Heat about 1 inch of oil in a skillet over medium heat.
13. Fry each stick for 2-3 minutes per side, or until golden and crispy.
14. Remove and drain on paper towels.
15. ? Serve & Enjoy: Serve hot with your favorite dipping sauces: Ranch
16. Dijon mustard
17. Marinara

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fried-ham-and-cheese-sticks-youll-crave-every-time/>