

## How to Make the Best Mozzarella Sticks - Crunchy Outside, Melty Inside

Homemade Mozzarella Sticks Recipe



**OVEN**  
**375°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Mozzarella Sticks:

- 1 pound mozzarella cheese, cut into 1-inch cubes
- ... cup milk
- 2 eggs, beaten
- 1 cup all-purpose flour
- $\frac{1}{2}$  cup panko bread crumbs
- 1 tbsp chopped parsley
- 1 clove garlic, minced
- ... tsp garlic powder
- ... tsp salt
- ... tsp black pepper
- Oil, for frying

For the Dips:

- 1 jar (15 oz) marinara sauce, warmed
- ... cup sour cream
- 1 tbsp lemon juice
- 1 tbsp mayonnaise
- Chopped parsley, salt, pepper, to taste

### DIRECTIONS

1. Prep the Breading Station: Set up two shallow dishes:
2. Dish 1: Flour, panko, garlic powder, salt, and black pepper.
3. Dish 2: Beaten eggs and milk, whisked together.
4. Bread the Mozzarella: Dip each cheese cube into the egg mixture, then dredge in the flour mixture, pressing to adhere. Repeat for all cubes and place on a tray.
5. Fry the Mozzarella: Heat about 2 inches of oil in a skillet over medium heat. When shimmering, carefully fry the mozzarella cubes in batches for 2-3 minutes per side, until golden and crisp. Don't overcrowd the pan.
6. Use a slotted spoon to transfer to a paper towel-lined plate.
7. Make the Creamy Dip: In a small bowl, whisk together sour cream, mayonnaise, garlic, lemon juice, salt, pepper, and chopped parsley. Chill until ready to serve.
8. Serve and Enjoy: Arrange the mozzarella bites on a serving platter. Warm the marinara sauce and place in a dipping bowl alongside the creamy dip. Sprinkle with extra parsley if desired and dig in!

### TIPS FOR SUCCESS

Use block mozzarella: Pre-shredded cheese won't hold shape or melt right.

Don't skip the double dip: Coat well for that perfect crust.

Use a thermometer: Oil should be around 350°F for best results.

Serve immediately: These are best eaten hot and fresh.

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

Original recipe: <https://chefmaniac.com/how-to-make-the-best-mozzarella-sticks-crunchy-outside-melty-inside/>