

## This Crispy Mozzarella Pickle Snack Is Totally Addictive

from breadcrumbs and sizzling oil



**OVEN**  
**350°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- ? 4 large pickles, sliced into thick rounds or lengthwise strips
- ? 1 cup shredded mozzarella cheese
- ? ½ cup breadcrumbs
- ? 1 egg, beaten
- ? Salt and pepper, to taste
- ? Oil for frying (vegetable or canola)

### DIRECTIONS

- 1.** Heat the Oil: In a skillet, heat about ½ inch of oil over medium heat until shimmering (around 350°F).
- 2.** Prep the Pickles: Pat pickle slices dry with a paper towel to help the coating stick.
- 3.** Dredge: Dip each pickle slice in the beaten egg, then coat generously with shredded cheese, pressing lightly so it sticks. Roll in breadcrumbs to form a crust.
- 4.** Fry: Place pickles carefully in the hot oil and fry for 2-3 minutes per side, or until golden and crispy. Don't overcrowd the pan-fry in batches if needed.
- 5.** Drain & Serve: Transfer fried pickles to a paper towel-lined plate. Sprinkle with salt while hot and serve immediately with your favorite dipping sauce.

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

Original recipe: <https://chefmaniac.com/this-crispy-mozzarella-pickle-snack-is-totally-addictive/>