

The Best Homemade Mozzarella Sticks with Marinara & Creamy Garlic Dip

Crispy Mozzarella Sticks with Marinara Sauce & Creamy Dip



OVEN
350°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Mozzarella Sticks:

1 lb mozzarella cheese, cut into 1-inch cubes

1 cup all-purpose flour

$\frac{1}{2}$ cup panko bread crumbs

... tsp garlic powder

... tsp salt

... tsp black pepper

2 eggs, beaten

... cup milk

Oil for frying

For the Marinara Sauce:

1 jar (15 oz) marinara sauce, warmed

For the Creamy Dip:

$\frac{1}{2}$ cup mayonnaise

... cup sour cream

1 tbsp chopped parsley

1 tbsp lemon juice

1 clove garlic, minced

Instructions:

? 1. Bread the Mozzarella:

In a shallow dish, whisk together flour, panko, garlic powder, salt, and pepper.

In a separate dish, whisk together eggs and milk.

Dip each mozzarella cube into the egg mixture, then coat fully in the flour mixture.

Optional: Double coat for extra crunch (dip back

into egg and re-coat in flour).

? 2. Fry the Sticks:

Heat oil in a deep skillet over medium heat (about 350°F).

Carefully fry mozzarella cubes in batches for 2-3 minutes per side, until golden and crispy.

Drain on paper towels to remove excess oil.

? 3. Make the Creamy Dip:

In a small bowl, mix mayonnaise, sour cream, lemon juice, parsley, garlic, salt, and pepper until smooth.

Chill until ready to serve.

? 4. Serve & Enjoy:

Arrange mozzarella bites on a serving platter.

Serve with warm marinara sauce and cool creamy dip on the side.

Tips & Tweaks:

DIRECTIONS

1. ? 1. Bread the Mozzarella: In a shallow dish, whisk together flour, panko, garlic powder, salt, and pepper.
2. In a separate dish, whisk together eggs and milk.
3. Dip each mozzarella cube into the egg mixture, then coat fully in the flour mixture.
4. Optional: Double coat for extra crunch (dip back into egg and re-coat in flour).
5. ? 2. Fry the Sticks: Heat oil in a deep skillet over medium heat (about 350°F).
6. Carefully fry mozzarella cubes in batches for 2-3 minutes per side, until golden and crispy.
7. Drain on paper towels to remove excess oil.
8. ? 3. Make the Creamy Dip: In a small bowl, mix mayonnaise, sour cream, lemon juice, parsley, garlic, salt, and pepper until smooth.
9. Chill until ready to serve.
10. ? 4. Serve & Enjoy: Arrange mozzarella bites on a serving platter.
11. Serve with warm marinara sauce and cool creamy dip on the side.
12. Tips & Tweaks: Spice It Up: Add a pinch of red pepper flakes or Cajun seasoning to the breading for heat.
13. Freezer-: Friendly: Bread the cheese and freeze on a tray. Fry from frozen-just add 1-2 minutes to cooking time.
14. Baked : Version: Spray with oil and bake at 425°F for 12-15 minutes for a lighter version.
15. Storage & Reheating: Store leftovers in the fridge for up to 3 days.

16. Reheat in an air fryer or oven for best crispiness-avoid microwaving if possible.
17. The creamy dip can be stored in an airtight container for up to 5 days.
18. Perfect Pairings & More Recipes You'll Love: These bites go great with a spread of fun, shareable recipes like:
19. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
20. This : Beer Cheese Dip Is My Favorite Party Starter
21. How I : Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
22. These : Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
23. This : No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack
24. Final Thoughts: Whether you're hosting a party or just treating yourself, these Crispy Mozzarella Sticks with Marinara and Creamy Dip bring the crunch, the melt, and all the flavor. They're easy to make and impossible to resist.
25. If you try this recipe, tag us @ChefManiac so we can drool over your cheesy creations. And don't forget to follow for more craveable snacks and comfort classics!

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

Original recipe: <https://chefmaniac.com/the-best-homemade-mozzarella-sticks-with-marinara-creamy-garlic-dip/>