

## Mozzarella Sticks with a Twist: Crispy, Gooey, and Irresistible

Craving something crunchy, cheesy, and absolutely irresistible? These



**OVEN**  
**400°F**

**TIME**  
**2-3 min**

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**SAVE**  
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### INGREDIENTS

- 12 mozzarella sticks (string cheese)
- 1 cup all-purpose flour
- 2 large eggs
- 1 tablespoon water
- 1 ½ cups breadcrumbs (preferably panko)
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- ½ teaspoon crushed red pepper flakes (optional)
- Salt and pepper to taste
- Cooking spray or oil (for frying)

#### Instructions:

Prepare the Breading Station Set up three shallow

bowls: Bowl 1: All-purpose flour

Bowl 2: Whisked eggs and water

Bowl 3: Breadcrumbs mixed with garlic powder, onion powder, oregano, basil, red pepper flakes, salt, and pepper.

Coat the Mozzarella Sticks Dip each mozzarella stick into the flour, coating evenly.

Next, dip it into the egg mixture, ensuring it's fully covered.

Finally, coat it in the seasoned breadcrumbs, pressing gently to adhere.

Repeat this process for all mozzarella sticks.

**Freeze the Mozzarella Sticks** Arrange the breaded mozzarella sticks in a single layer on a baking sheet. Freeze for at least 1 hour to help set the breading and prevent the cheese from leaking during frying.

**Fry the Mozzarella Sticks** Heat 2 inches of oil in a deep pan or skillet over medium-high heat.

Carefully add the frozen mozzarella sticks in small batches. Fry for 2-3 minutes or until golden brown.

Avoid overcrowding the pan to maintain an even temperature.

**Drain and Serve** Remove the fried mozzarella sticks from the oil and place them on a paper towel-lined plate to drain.

Serve hot with your favorite dipping sauces like marinara, ranch, or garlic aioli.

**Tips for Perfect Mozzarella Sticks:**

**Double-Coating:** For an extra-crunchy exterior, repeat the breading process.

**Prevent Leaking:** Freezing the mozzarella sticks before frying is key to keeping the cheese inside.

**Baking Option:** For a healthier version, bake the breaded mozzarella sticks at 400°F for 10-12 minutes, turning halfway.

## DIRECTIONS

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7. Repeat this process for all mozzarella sticks.
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13. Serve hot with your favorite dipping sauces like marinara, ranch, or garlic aioli.
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process.

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17. These : Mozzarella Sticks with a Twist are an elevated take on a beloved classic. Whether you're making them for a party or indulging in a solo snack session, they're guaranteed to impress.
18. Check out the original recipe on I : Wuv Cooking for more mouthwatering ideas. Let me know in the comments if you gave these a try, and don't forget to share this recipe with your fellow cheese lovers!

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

Original recipe: <https://chefmaniac.com/mozzarella-sticks-with-a-twist-crispy-gooey-and-irresistible/>