

## Applewood Bacon Premium Loaded Mozzarella Sticks: A Burrata Bonanza!

Applewood Bacon Premium Loaded Mozzarella Sticks Burrata Bonanza



**OVEN**  
**400°F**

**TIME**  
**10-12 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

8 Applewood Bacon Premium Loaded Mozzarella Sticks (pre-made, frozen)  
1 ball of Burrata cheese (fresh is essential!)  
1 cup of marinara sauce (your favorite quality brand)  
1/4 cup of grated Parmesan cheese  
Fresh basil leaves for garnish  
Olive oil for drizzling

### DIRECTIONS

1. Bake the : Mozzarella Sticks: Preheat your oven to 400°F (200°C). Place the Applewood Bacon Premium Loaded Mozzarella Sticks in a single layer on a baking sheet lined with parchment paper. Bake in the oven for 10-12 minutes, or according to package directions, until the cheese is melted, the sticks are golden brown, and the bacon is crispy.
2. Prepare the : Burrata: While the mozzarella sticks are baking, carefully slice the Burrata cheese into thin rounds or tear it into small, irregular pieces. Set aside.
3. Melt the : Burrata: Once the mozzarella sticks are done, remove them from the oven. Immediately place a slice or a small piece of Burrata on top of each hot mozzarella stick.
4. Return the baking sheet to the oven and bake for an additional 2-3 minutes, or just until the Burrata is melted and wonderfully gooey. Be careful not to overbake, as you want it soft and flowing, not dried out.
5. Warm the : Marinara: In the meantime, heat the marinara sauce in a small saucepan over low heat until it's gently simmering and warmed through.
6. Assemble and : Garnish: Remove the baking sheet from the oven. Drizzle the warm marinara sauce generously over the Burrata-topped mozzarella sticks.
7. Sprinkle with grated : Parmesan cheese and garnish with fresh basil leaves.
8. Finish with a light drizzle of olive oil before serving.
9. Serve : Hot! Enjoy your incredibly indulgent and

delicious Applewood Bacon Premium Loaded Mozzarella Sticks Burrata Bonanza immediately!

## SWAPS & NOTES

**Burrata Cheese:** Fresh Burrata is non-negotiable for this recipe!

Its creamy, soft interior is what makes the "bonanza." Do not substitute with regular mozzarella, as the texture and richness will not be the same.

**Marinara Sauce:** Use a good quality marinara sauce .

If you like a little heat, stir in a pinch of red pepper flakes.

## TIPS FOR SUCCESS

**Hot Mozzarella Sticks:** Place the Burrata on the sticks immediately after they come out of the oven so the residual heat helps start the melting process.

**Don't Overbake Burrata:** Burrata is delicate.

It only needs a couple of minutes to become perfectly gooey.

**Warm Marinara:** Serving the marinara warm ensures all components are at the right temperature for maximum enjoyment.

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

Original recipe: <https://chefmaniac.com/applewood-bacon-premium-loaded-mozzarella-sticks-a-burrata-bonanza/>