

## Crispy Mozzarella Stick Onion Rings: A Gooey, Crunchy Snack You Can't Resist

, why settle for just one? These



**OVEN**  
**350°F**

**TIME**  
**15 mins**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 large onion, sliced into thick rings
- 1 cup mozzarella cheese sticks, cut to fit inside the onion rings
- 1 cup breadcrumbs (panko works great for extra crunch)
- $\frac{1}{2}$  cup flour
- 2 eggs, beaten
- Oil (for frying)
- Salt and pepper, to taste

### DIRECTIONS

1. Prepare the Onion Rings: Peel the onion and slice it into thick rings-about  $\frac{1}{2}$ -inch wide. Gently separate them from each other, keeping the larger rings intact. These will serve as the crispy outer shell for your cheesy filling.
2. Cut the Mozzarella Sticks: Take your mozzarella cheese sticks and cut them into pieces that fit snugly inside the onion rings. You want a tight fit so that the cheese stays in place while frying.
3. Set Up Your Breading Stations: You'll need three separate bowls for the coating process:
4. One with flour
5. One with beaten eggs
6. One with breadcrumbs
7. Coat the Mozzarella Sticks: Dip each piece of mozzarella first in flour, then in the beaten eggs, and finally, coat it with breadcrumbs. This creates a crispy outer layer that helps hold everything together.
8. Stuff the Onion Rings: Take a breaded mozzarella piece and carefully place it inside an onion ring. Repeat for all rings until each one is filled with cheesy goodness.
9. Double-Coat for Extra Crunch (Optional): For an extra crispy coating, dip the stuffed rings back into the egg and again in the breadcrumbs. This will give them a thick, golden crust when fried.
10. Heat the Oil: Pour enough oil into a frying pan to cover the bottom (about  $\frac{1}{2}$ -inch deep). Heat the oil over medium heat until it reaches 350°F (175°C). If you don't have a thermometer, test it by dropping in a

breadcrumb-if it sizzles and floats, the oil is ready.

11. Fry the Stuffed Onion Rings: Carefully place the mozzarella-stuffed onion rings into the hot oil. Fry for 2-3 minutes per side, or until golden brown and crispy. Flip gently to ensure even cooking.
12. Drain and Season: Once crispy and golden, remove the rings from the oil and place them on a paper towel-lined plate to absorb excess oil. Sprinkle with salt and pepper while they're still hot.
13. Serve and Enjoy!: These are best served fresh and hot, with your favorite dipping sauces on the side. See below for some ideas!

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

Original recipe: <https://chefmaniac.com/crispy-mozzarella-stick-onion-rings-a-gooey-crunchy-snack-you-cant-resist/>