

## Sweet Heat Perfection: Honey Chipotle Mozzarella Sticks You'll Crave!

What Makes Honey Chipotle Mozzarella Sticks So Special?



**OVEN**  
**350°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 12 mozzarella string cheese sticks, cut in half
- 1 cup all-purpose flour
- 2 large eggs
- 1 tablespoon milk
- 1 ½ cups breadcrumbs (Italian or panko)
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- Oil for frying
- Honey Chipotle Sauce:
  - ... cup honey
  - 1-2 tablespoons chipotle peppers in adobo sauce (minced)
  - 1 tablespoon adobo sauce
  - 1 teaspoon lime juice (optional for brightness)

#### Instructions:

1 Prep the Cheese:

2 Prepare Breading Stations:

Bowl 1: Flour

Bowl 2: Eggs whisked with milk

Bowl 3: Breadcrumbs mixed with paprika, garlic powder, salt, and pepper

3 Bread the Mozzarella:

4 Freeze Again:

5 Fry to Golden Perfection:

6 Make the Honey Chipotle Sauce:

7 Serve & Enjoy:

## DIRECTIONS

1. **Prep the Cheese:** Cut mozzarella sticks in half and freeze them for at least 1 hour. This prevents melting too quickly during frying.
2. **Prepare Breeding Stations:** Bowl 1: Flour
3. **Bowl 2:** Eggs whisked with milk
4. **Bowl 3:** Breadcrumbs mixed with paprika, garlic powder, salt, and pepper
5. **Bread the Mozzarella:** Coat each frozen stick in flour, dip in egg mixture, then roll in breadcrumbs. For extra crispiness, repeat the egg and breadcrumb step for a double coating.
6. **Freeze Again:** Place breaded sticks back in the freezer for 30 minutes to help the coating set.
7. **Fry to Golden Perfection:** Heat oil to 350°F (175°C). Fry sticks in batches for about 1-2 minutes, or until golden brown. Remove and drain on paper towels.
8. **Make the Honey Chipotle Sauce:** In a small saucepan, combine honey, minced chipotle peppers, adobo sauce, and lime juice. Warm gently and stir until smooth.
9. **Serve & Enjoy:** Drizzle the sauce over the mozzarella sticks or serve it on the side for dipping.

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

Original recipe: <https://chefmaniac.com/sweet-heat-perfection-honey-chipotle-mozzarella-sticks-youll-crave/>