

Crispy Cheesy Herb Bites With Creamy Dip Everyone Will Devour

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OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Cheesy Herb Bites:

- 2 cups shredded mozzarella cheese
 - 1 cup shredded cheddar cheese
 - 1 cup all-purpose flour
 - 2 large eggs
 - 1/3 cup milk
 - 2 tablespoons melted butter
 - 1 tablespoon chopped fresh parsley
 - 1 teaspoon dried Italian seasoning
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon onion powder
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1 teaspoon baking powder
 - 1/2 cup panko breadcrumbs
 - Nonstick spray or a little oil for the pan
- For the Creamy Dip:
- 1/2 cup sour cream
 - 1/4 cup mayonnaise
 - 1 teaspoon lemon juice
 - 1 teaspoon chopped fresh parsley
 - Salt and pepper to taste

DIRECTIONS

- 1.** Prep the oven and pan: Preheat your oven to 400°F. Lightly grease a mini muffin pan or line a baking sheet if shaping the bites by hand.
- 2.** Mix the dry ingredients: In a large bowl, whisk together the flour, baking powder, garlic powder, onion powder, salt, pepper, and Italian seasoning.
- 3.** Add the wet ingredients: In a separate bowl, whisk the eggs, milk, and melted butter until smooth. Pour the wet mixture into the dry ingredients and stir until just combined.
- 4.** Fold in the cheese and herbs: Add the mozzarella, cheddar, parsley, and panko breadcrumbs. Mix until everything is evenly incorporated. The mixture should be thick and scoopable.
- 5.** Portion and bake: Scoop the mixture into the prepared mini muffin pan, filling each cup nearly to the top. If using a baking sheet, shape small mounds with a spoon. Bake for 15 to 18 minutes, or until the tops are golden and the edges are crisp.
- 6.** Make the dip: While the bites are baking, stir together the sour cream, mayonnaise, lemon juice, parsley, garlic powder, salt, and pepper in a small bowl. Chill until ready to serve.
- 7.** Serve warm: Let the bites cool for a few minutes, then serve warm with the creamy dip on the side.

SWAPS & NOTES

Mozzarella gives these bites that melty, stretchy texture, while cheddar brings a sharper, richer flavor.

You can swap in Monterey Jack, fontina, or even pepper jack if you want a little more kick.

Fresh parsley keeps the flavor bright, but chives or dill would also work nicely.

Panko helps create a crisp exterior, especially if you sprinkle a little on top before baking.

TIPS FOR SUCCESS

Don't overmix the batter once the wet ingredients go in.

You want the bites to stay light and tender, not dense.

Freshly shredded cheese also works better than pre-shredded here because it melts more smoothly and gives the bites a better texture.

Using a mini muffin pan makes shaping easy and helps the bites bake evenly with crisp edges.

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

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