

## Air Fryer Buffalo Chicken Mozzarella Sticks ???

This recipe stands out for several reasons:



**OVEN**  
**375°F**

**TIME**  
**15 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 cup cooked shredded chicken
- 1/2 cup buffalo sauce
- 1 cup shredded mozzarella cheese
- 1/2 cup breadcrumbs (panko for extra crunch)
- 1/4 cup all-purpose flour
- 1 large egg
- Cooking spray

### DIRECTIONS

- 1.** Prepare the : Chicken Mixture: In a mixing bowl, combine the shredded chicken and buffalo sauce. Mix well until the chicken is fully coated. This step is crucial as it infuses the chicken with flavor.
- 2.** Assemble the : Sticks: Take a piece of mozzarella cheese and wrap a spoonful of the buffalo chicken mixture around it. Make sure to cover the cheese completely to prevent it from leaking out during cooking.
- 3.** Breading : Process: Set up a breading station with three bowls: one with flour, one with a beaten egg, and one with breadcrumbs. First, dip each chicken-wrapped mozzarella stick in flour, then the egg, and finally coat it with breadcrumbs. This triple-layered breading will give you that perfect crunch.
- 4.** Air : Frying: Preheat your air fryer to 375°F (190°C). Lightly spray the basket with cooking spray. Place the breaded mozzarella sticks in a single layer in the basket, making sure they don't touch. Air fry for about 8-10 minutes, or until golden brown and crispy. Flip halfway through for even cooking.

### TIPS FOR SUCCESS

**Experiment with Cheese:** While mozzarella is classic, try using pepper jack for an extra kick or cheddar for a different flavor profile.

**Make Ahead:** You can prepare the mozzarella sticks in advance and freeze them.

Just air fry them straight from the freezer, adding a couple of extra minutes to the cooking time.

Serve with Dipping Sauces: Pair these sticks with ranch or blue cheese dressing for a classic touch.

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

Original recipe: <https://chefmaniac.com/air-fryer-buffalo-chicken-mozzarella-sticks/>