

Crispy Air Fryer Mozzarella Sticks

Ingredients:

- 1/2 cup panko bread crumbs
- 1/2 teaspoon paprika
- 2 teaspoons oregano
- 2 teaspoons parsley
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/3 cup flour
- 1 egg
- 8 string cheese sticks, halved to make 16 logs
- Cooking spray
- Marinara sauce for dipping



Directions

1. Combine panko bread crumbs, paprika, oregano, parsley, garlic powder, onion powder, and salt in small bowl. Set aside.
2. Place flour in a small bowl. Set aside.
3. Place egg in a bowl. Beat well and set aside.
4. Using a fork, dip cheese in flour, then egg, then panko mixture, coating completely each time. Place on a baking sheet. Cover and freeze 1 hour.
5. Heat air fryer to 400°F. Spray basket with cooking spray. Working in batches, place several cheese sticks in the basket in an even layer and cook 3–4 minutes. Flip cheese over and cook an additional 3-4 minutes. Serve hot with marinara sauce.

Makes 16 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.