

CopyCat Applebee's Mozzarella Sticks

Ingredients

15 oz mozzarella cheese, block, cut into 1 oz fingers & chilled

8 eggs, beaten

5 cups breadcrumbs, store-bought or homemade

1 cup whole-wheat flour

1 tsp onion powder

1 tsp garlic powder

8 cups vegetable oil

For Garnish:

parsley, chopped

Directions

Instructions

Prepare your breading station. One bowl has your eggs and another has your breadcrumbs.

In a mixing bowl, combine your flour, and garlic, and onion powders. Stir to combine.

Dredge each mozzarella stick in flour, dip in egg, and then coat with breadcrumbs. Place this onto your lined baking sheet. Repeat until you have coated all your mozzarella sticks this way.

Preheat the oil ready for frying. Line your wire racks with a baking sheet.

Deep fry in batches until golden brown, then drain your mozzarella sticks on a lined wire rack.

Serve immediately with sauce of your choice.