

CopyCat O'Charley's Pepper Jack Cheese Wedges

Ingredients

For the cheese wedges:

1 8 ounce block of Pepper Jack Cheese

1 cup of Panko Bread Crumbs

1/2 cup of all purpose flour

Salt and Pepper for Seasoning

2 eggs, beaten

1/2 cup of oil for frying

For the marinara:

2 Tablespoons olive oil

2 garlic cloves, minced

1 (28-ounce) can crushed tomatoes

1/2 teaspoon kosher salt

1 teaspoon sugar

1/8 teaspoon fresh black pepper

1/4 teaspoon basil

1/4 teaspoon of oregano

1/4 teaspoon crushed red pepper flakes (optional)

Directions

Take your block of pepper jack cheese and cut it half. Take each half and cut it into two triangles. Take each triangle and slice it in half making a total of 8 wedges.

Take each one and dust with the all purpose flour.

Set them aside and prepare your panko bread crumbs.

Mix together 1 tablespoon of salt and 1 tablespoon of pepper with the Panko Crumbs. Set aside.

Dip floured wedges into the egg mixture and then roll in panko

crumbs. Do it again so as the cheese has a double layer. Place on a cookie sheet. Repeat until all are finished.

Place in a freezer for 1 hour.

Heat oil to 350 degrees in a shallow pan. One by one fry your cheese wedges just until the panko starts to turn brown –1-2 minutes tops.

Remove from heat and sprinkle with pepper and salt if needed. Serve with Marinara Sauce