

# 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