

CopyCat Olive Garden Fried Mozzarella

Ingredients

16 ounces Mozzarella Cheese
2 eggs beaten
1/4 cup water
1 1/2 cups Italian Breadcrumbs
1/2 teaspoons garlic salt
1 teaspoons Italian seasonings
2/3 cup flour
1/3 cup cornstarch

Directions

If your cheese is in a brick, slice it thick and cut the cheese cross ways to make triangles. Beat the eggs with water and set aside. Mix the bread crumbs, garlic salt, and Italian seasonings and set aside. Blend the flour with cornstarch and set aside.

Heat vegetable oil for deep frying to 360 degrees.

Dip cheese in flour and cornstarch blend, then in egg wash and coat with breadcrumbs.

Place cheese carefully in hot oil and fry until golden; this takes just a few seconds so watch carefully. When golden, remove from hot oil and drain.

Serve with your favorite Italian spaghetti sauce and enjoy.