

FUNYUNS® FLAMIN' HOT® Crusted Mozzarella Sticks

Ingredients

- 1 bag (6 oz) FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings
- 1/2 cup all-purpose flour
- 1 egg
- 16 sticks mozzarella
- 4 tsp olive oil
- 1/4 cup barbecue sauce
- 1/4 cup ranch dressing

How to make it

1. In a food processor, pulse FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings until finely crushed. Transfer to shallow dish.
2. Transfer flour to another shallow dish. Whisk egg in a third shallow dish.
3. One at a time, dredge mozzarella sticks in flour, dip in beaten egg and coat well in crushed FUNYUNS® FLAMIN' HOT®. Freeze for 1 hour.
4. Preheat air fryer to 400°F according to manufacturer's instructions. In 2 batches, place breaded cheese sticks in air-fryer basket (do not overfill). Drizzle with 2 tsp oil. Air-fry, turning halfway through the cook time, for 2 to 3 minutes or until coating is golden brown and cooked through.
5. In small bowl, stir together barbecue sauce and ranch dressing.
6. Serve crusted cheese rounds with barbecue ranch sauce for dipping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	5 min	25 min	8

Made with



FUNYUNS® FLAMIN' HOT® Flavored Onion Flavored Rings