

Ultimate FUNYUNS® Mozzarella Sticks

Ingredients

- 3 pkgs (each 1 ½ oz) FUNYUNS® Onion Flavored Rings
- 3 tbsp all-purpose flour
- 8 oz block mozzarella cheese
- 2 eggs
- Canola oil, for frying
- 2 tbsp freshly grated Parmesan cheese (optional)
- 1/2 tsp dried parsley flakes (optional)

How to make it

1. Snip top of FUNYUNS® Onion Flavored Rings package and, using hands or rolling pin, finely crush onion rings. Transfer to shallow dish and stir in flour.
2. Cut mozzarella block into 4 fingers, each 5 x 1 x 1-inch.
3. In another shallow dish, whisk together eggs.
4. Dip each mozzarella piece in eggs, then dredge in ground FUNYUNS® mixture. Double-dredge each mozzarella piece, dipping back into eggs and then coating well in ground FUNYUNS® mixture.
5. Arrange on parchment paper-lined baking sheet. Let stand in refrigerator to dry out coating for 20 to 30 minutes.
6. Pour enough oil into high-sided skillet to reach 2 inches up sides of pan. Heat over medium heat until shimmering or instant-read thermometer registers 350°F.
7. Fry mozzarella sticks for 2 to 3 minutes or until golden brown.
8. Transfer to paper towel to drain.
9. If desired, sprinkle with Parmesan and garnish with parsley.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|--------------|--------------|---------------|----------|
| 25 min | 10 min | 35 min | 2-4 |

Made with



FUNYUNS® Onion Flavored Rings