



## recipe box

### MOZZARELLA MUNCHY STICKS

#### *Tools & Utensils*

- 2 small bowls; whisk; frying pan; measuring cups; tongs; serving plate

#### *Ingredients*

- 1 lb. Mozzarella cheese, blocked; 3 eggs; 1 cup seasoned bread crumbs; vegetable oil

#### *Directions*

1. Crack and beat eggs in a small bowl.
2. Place bread crumbs into a second bowl.
3. Cut cheese into 2 inch long, ½ in. wide sticks.
4. Coat cheese in beaten eggs and then dip in bread crumbs two times until well coated.
5. Freeze for about 10 minutes.
6. Heat oil in pan and fry until golden brown (about 2 minutes per side).
7. Serve with *Trattoria Tomato Sauce* and enjoy!