



Spicy Tortilla Crusted Mozzarella Sticks

Prep time: Cook Time: Servings: 16

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cooking oil			4 Cup
Spicy Tortilla Chips		Finely crushed	2 Cups
String Cheese Sticks			8 Stick
Eggs			2 Each
Flour			2 Cups

Instructions

1. Prepare the cheese sticks. Start by slicing the cheese string into halves. Set aside.
2. Crush the spicy tortilla chips finely. Place them into a food processor or Nutribullet, and pulse a few times. We are looking for a sandy texture. If you want to add more flavor to this 'bread crumb mixture', you can mix in some Italian seasoning and garlic powder at this point.
3. Set up a breading station by placing the flour, crushed up spicy tortilla chips, and whisked eggs in separate bowls.
4. Dip string cheese into egg mixture and turn to evenly coat. Then dip in spicy tortilla chips, turning to evenly coat.
5. Coat the string cheese. Take each string cheese, dip it in the flour, then the whisked eggs, and finally into the Doritos 'breadcrumbs'. Coat until completely covered, and repeat the process one more time to make a second coating.
6. Place the prepared cheese sticks in the freezer for at least 1 hour.
7. Heat the oil to medium-high, and place the cheesesticks. Fry for 2-3 minutes until a light golden brown. Do not fry on high heat or the coating will easily burn.
8. Drain the oil, transfer to a plate lined with paper towels, and serve with your favorite sauce.