CHEETOS® FLAMIN' HOT® Mozzarella Sticks

PREP TIME
15 min

COOK TIME
10 min

SERVES
4-6

PRODUCT

INGREDIENTS

8 mozzarella cheese strings, halved crosswise

2 cups CHEETOS® Crunchy FLAMIN’ HOT® Flavored Snacks

1/4 cup all-purpose flour

1 tsp dried Italian seasoning

1/2 tsp garlic powder

1/2 tsp onion powder

1 egg

Vegetable oil, as needed

1/4 cup marinara sauce, warmed

1/4 cup ranch dressing

HOW TO MAKE

DIRECTIONS

Arrange cheese strings on small parchment paper–lined baking sheet lined. Freeze for 25 to 30 minutes or until frozen.

Meanwhile, in food processor, pulse CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely ground. Transfer to shallow bowl.

In another shallow bowl, whisk together flour, Italian seasoning, garlic powder and onion powder.

In small bowl, whisk egg.

Dredge cheese strings in flour mixture, dip in egg, dredge again in flour mixture, and dip again in egg. Press cheese strings into ground CHEETOS® to adhere.

In large high-sided skillet set over medium heat, add enough oil to reach 1 inch up sides; heat until shimmering or an instant-read thermometer registers 350ºF. Working in batches, carefully transfer breaded cheese strings to oil. Fry for 1 to 2 minutes on each side or until golden brown and crisp.

Using slotted spoon, transfer cheese strings to paper towel–lined baking sheet to drain excess oils. To serve, transfer to a platter along with heated marinara sauce and ranch dressing for dipping.