Air Fryer Mozzarella Sticks are a fun and easy snack that delivers all the cheesy goodness you crave without the extra oil and calories of traditional frying. Enjoy them fresh out of the air fryer for the best texture!

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Equipment

- Air fryer
- Three shallow bowls
- Baking sheet
- Tongs

Ingredients

- Mozzarella Sticks
- 10 mozzarella cheese sticks string cheese
- 1/2 cup all-purpose flour
- 2 large eggs beaten
- 1 cup panko breadcrumbs
- 1/2 tsp garlic powder
- 1/2 tsp Italian seasoning
- Salt to taste
- Cooking spray for air frying

Instructions

- Prepare the Mozzarella Sticks
- Cut cheese sticks if desired and lay them on a baking sheet.
- Bread the Cheese Sticks

- Dredge in flour, dip in eggs, and coat in breadcrumbs.
- Freeze the Breaded Sticks
- Freeze for at least 30 minutes.
- Preheat the Air Fryer
- Heat to 390°F (200°C).
- Air Fry the Mozzarella Sticks
- Cook in the air fryer for 6–8 minutes until golden.
- Serve
- Serve hot with marinara sauce for dipping.

Notes

Customize your dipping sauces and enjoy this cheesy treat at any gathering or movie night!