

Baked Cheese Sticks

Read it! (Read your recipe all the way through before you begin!)

Place it! (Get everything out and ready to cook.)

Ingredients:

2/3 cup panko bread crumbs

1/3 cup bread crumbs

Salt, pepper and Italian seasonings to taste

8 mozzarella string cheese sticks

2 eggs, well beaten

Marinara sauce for dipping

Create it! (Time to COOK!)

1. Preheat oven to 375 degrees. Spray baking sheet with cooking spray.
2. In a bowl, combine the panko and bread crumbs, along with seasonings.
3. Cut string cheese in half so you have 16 short sticks. Place sticks in a bowl and cover them with the well beaten eggs. One by one remove each stick, shaking it to remove excess egg. Place 4 in a bag with the crumb mixture. Seal bag shake well to coat the stick with the crumbs. Carefully return sticks to the dish with the egg and coat them again. Return cheese sticks to the crumbs, and shake once more to coat.
4. Place sticks on baking sheet. Spritz the tops lightly with cooking spray.
5. Bake for 10 minutes, or until the first signs of cheese beginning to melt. Serve with marinara sauce. Makes 4 servings of 4 sticks each.

