

MOZZARELLA STICKS WITH MARINARA



INGREDIENTS

4 CUP VEGGIE OIL
8 MOZZARELLA CHEESE STICKS
1 EGG
3 CUPS BREADCRUMBS
1 TBS PARSLEY
2 CANS TOMATO SAUCE
1 CAN TOMATO PASTE
2 TSP ITALIAN SEASONING
1 CLOVE GARLIC
1/1 SMALL ONION DICED
2 TBS BUTTER
SALT AND PEPPER

PREPARATION:

1. IN A MEDIUM SAUCE PAN HEAT 4 CUPS OF VEGETABLE OIL TO A MEDIUM-HIGH HEAT
2. CUT CHEESE STICKS IN HALF, BEAT EGG INTO EGG WASH
3. MIX BREADCRUMBS, PARSLEY, SALT AND PEPPER
4. COAT EACH CHEESE STICK WITH EGG AND COVER WITH BREADCRUMBS MIXTURE
5. PLACE IN OIL FOR 5-8 MINUTES OR UNTIL GOLDEN BROWN
6. REMOVE FROM OIL AND PLACE ON BAKING SHEET
7. PLACE IN WARM OVEN TO KEEP WARM
8. IN A LARGE SKILLET ADD BUTTER, ONION, AND GARLIC
9. SAUTE UNTIL ONIONS ARE SOFT, THEN ADD TOMATO SAUCE AND ITALIAN SEASONING- SIMMER FOR 5 MIN
10. ADD TOMATO PASTE, STIR UNTIL SMOOTH, LET SIMMER FOR NOTHER 5 MINUTES
11. PLACE IN SIDE DISH, REMOVE CHEESE STICKS FROM OVEN, AND SERVE!