

LAY'S® Kettle Cooked Jalapeño Mozzarella Sticks

Ingredients

- 1 oz LAY'S® Kettle Cooked Jalapeño Flavored Potato Chips
- 1/4 cup all-purpose flour
- 1 egg
- 3 mozzarella cheese strings
- Canola oil, for shallow-frying

How to make it

1. In sealable bag, crush LAY'S® Kettle Cooked Jalapeño Flavored Potato Chips until finely crushed. Transfer to shallow dish.
2. Transfer flour to another shallow dish.
3. In another shallow dish, whisk egg.
4. Dredge each mozzarella stick in flour, then dip in egg and coat in crushed potato chips.
5. Pour enough oil into small high-sided skillet to reach 1-inch up sides of pan. Heat over medium heat until shimmering or instant-read thermometer registers 350°F.
6. Fry mozzarella sticks, turning once, for 4 to 6 minutes or until golden brown all over. Transfer to paper towel to drain.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	1-2

Made with



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