

## Wonton Mozzarella Sticks



Servings:

**16 servings**

Prep Time:

**5 mins**

Cook Time:

**5 mins**

### Ingredients

- 16 oz **Narragansett Creamery Fresh Mozzarella Log**, cut into 16 strips
- 1 cup **Vegetable Oil**
- 1 large **Egg**, beaten
- 16 **Egg Roll Wrappers**
- 1/2 cup **Marinara Sauce**
- Garnish **Basil, fresh**, chopped
- Garnish **Red Pepper Flakes**

### Method of Preparation

#### Step 1

Heat vegetable oil in a medium sauce pan to 325°

Cut mozzarella sticks into desired number of mozzarella sticks

#### Step 2

In a small bowl, whisk together the egg and 1 tbsp. of water

Brush egg roll wrapper with egg wash

#### Step 3

Place cheese in the center of wrapper

#### Step 4

Bring the bottom edge of egg roll wrapper tightly over the cheese and roll together. Repeat with remaining egg roll wrappers and cheese.

#### Step 5

Add mozzarella sticks to the pan and fry for about 1-2 minutes, or until golden brown

Transfer to a paper towel lined plate.

#### Step 6

Top with fresh basil, red pepper flakes & serve with marinara sauce