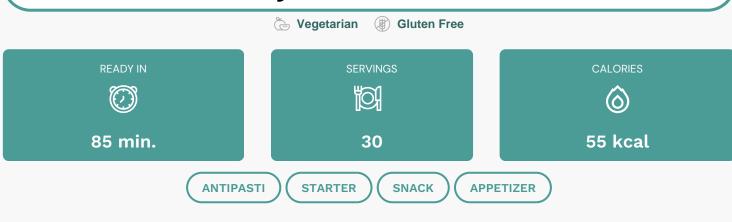


# **Easy Cheese Sticks**



### **Ingredients**

1 lb mozzarella cheese cut into 3x1/2-inch sticks
1 serving vegetable oil
1 teaspoon paprika
0.5 cup milk
1 eggs
1 serving tomatoes
1 cup frangelico

## **Equipment**

paper towels		
deep fryer		
Directions		
Place cheese sticks on tray; freeze at least 1 hour.		
Heat 2 inches of oil to 375°F in large heavy saucapan or follow manufacturer's direction on deep fryer. Beat Bisquick mix, paprika, milk and egg until smooth. Dip cheese, 1 stick at a time into batter, covering cheese completely.		
Fry 8 to 10 sticks at a time 1 to 2 minutes, turning carefully, until golden brown.		
Drain on paper towels.		
Let stand 5 minutes before serving.		
Serve with marinara sauce.		
Nutrition Facts		
PROTEIN 26.98% FAT 67.34% CARBS 5.68%		

#### **Properties**

Glycemic Index:4.17, Glycemic Load:0.23, Inflammation Score:-1, Nutrition Score:2.0034782420034%

#### Nutrients (% of daily need)

Calories: 55.19kcal (2.76%), Fat: 4.14g (6.36%), Saturated Fat: 2.18g (13.65%), Carbohydrates: 0.78g (0.26%), Net Carbohydrates: 0.7g (0.25%), Sugar: 0.51g (0.57%), Cholesterol: 17.89mg (5.96%), Sodium: 117.83mg (5.12%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.73g (7.46%), Calcium: 82.9mg (8.29%), Vitamin B12: 0.38µg (6.33%), Phosphorus: 61.85mg (6.18%), Selenium: 3.13µg (4.47%), Vitamin B2: 0.06mg (3.45%), Vitamin A: 167.23IU (3.34%), Zinc: 0.49mg (3.26%), Vitamin K: 1.39µg (1.32%), Magnesium: 4.42mg (1.1%), Vitamin E: 0.16mg (1.08%)