



# ITALIAN BREADED FIVE CHEESE GRAND-I-OLI DINNER



**5-Cheese Grand-I-Oli** coated in a crisp Italian-seasoned breading, served with marinara sauce and mozzarella cheese, garnished with parsley. Yield: 1 Serving

## Ingredients:

2 Each	<b>5-Cheese Grand-I-Oli</b> [#70784], Thawed
As Needed	Flour, All-Purpose
As Needed	Eggs, Beaten
As Needed	Italian Breadcrumbs
½ Cup	Marinara Sauce
2 Tbsp.	Mozzarella Cheese, Shredded

## Directions:

1. Preheat a deep fryer to 350°F.
2. Coat each **5-Cheese Grand-I-Oli** in the flour, eggs and Italian breadcrumbs.
3. Deep fry the breaded **5-Cheese Grand-I-Oli** for 1-2 minutes, or until golden brown and heated through.
4. Place the breaded **5-Cheese Grand-I-Oli** onto a serving dish and serve with marinara sauce and mozzarella cheese.

