

Crispy Cheese Balls



Crispy on the outside, gooey on the inside, these Crispy Cheese Balls are made with a mix of mozzarella and Parmesan, seasoned with Italian herbs for a delicious, bite-sized snack that's perfect for any occasion.

Ingredients for 2 serving (US/Metric)

- 71g / 2.5oz **Mozzarella**
- 3 *tbsp* **Parmesan cheese**
- 18g / 0.6oz **Almond flour**
- **Eggs**
- 2.5 *tsp* **Italian seasoning**
- 1 *tsp* **Garlic powder**
- **Olive oil**

Nutrition (US/Metric)

- **Protein:** 30%
- **Fat:** 64%
- **Net carbs:** 6%

Instructions

- **Mix Ingredients:** In a bowl, combine both cheeses, almond flour, Italian seasoning, and garlic powder. Mix well and form into small balls.
- **Coat in Egg:** Dip each ball into the beaten egg, then roll back in the almond flour to coat.
- **Fry:** Heat olive oil in a skillet over medium heat. Fry the cheese balls until golden and crispy, about 2-3 minutes per side.
- **Serve:** Serve hot with a side of marinara sauce for dipping.