



All the grandkids wanted seconds and grandpa ate three of them

Description

Ingredients:

Ingredient Quantity

Leftover shredded chicken or drained canned chicken 25 ounces

Dijon mustard 1 teaspoon

Large egg 1

Dried thyme ½ teaspoon

Breadcrumbs ¼ cup

Onion powder ¼ teaspoon

Garlic powder ¼ teaspoon

Salt and black pepper To taste

Oil, for frying (vegetable or olive oil) Enough to cover the bottom of the skillet

PREPARATION:

Combine the chicken mixture. In a large bowl, mix the shredded chicken, Dijon mustard, egg, breadcrumbs, thyme, onion powder, garlic powder, salt, and pepper.

Form the fritters. Shape the chicken mixture into small patties.

Heat the oil. Heat oil in a skillet over medium heat.

Fry the fritters. Cook the fritters for 3-4 minutes per side, or until golden brown and crispy.

Serve and enjoy. Serve the fritters with your favorite dipping sauce.

Enjoy !

Category

1. Grandma Recipes

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