

All the grandkids wanted seconds and grandpa ate three of them

## **Description**

# Ingredients:

default watermark Ingredient Quantity Leftover shredded chicken or drained canned chicken 25 ounces Dijon mustard 1 teaspoon Large egg 1 Dried thyme â? 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

#### **Date Created** 05/10/2024

Author rauf

default watermark