



Cheesy Chicken Fritters

Description

Cheesy Chicken Fritters are a savory, crispy treat that's perfect for any occasion. Made with tender shredded chicken, melted cheddar cheese, and a hint of seasoning, these fritters are golden brown on the outside and deliciously cheesy on the inside. Whether you're looking for a fun appetizer, a snack, or a meal, these fritters are sure to satisfy your cravings with every bite!

Ingredients:

- 1 lb (450g) boneless, skinless chicken breasts
- 1 cup shredded mozzarella or cheddar cheese
- 2 large eggs
- 2 green onions, finely chopped
- 2 tbsp fresh dill or parsley, finely chopped (optional)
- 1/2 cup all-purpose flour (you can also use almond flour for a low-carb option)
- 1 tsp garlic powder
- 1 tsp onion powder
- Salt and pepper, to taste
- Olive oil or vegetable oil, for frying

Instructions:

1. **Prepare the Chicken:** Begin by cutting the chicken into small pieces. Then, using a food processor, pulse the chicken until it's finely chopped (not pureed, you want some texture).
2. **Combine Ingredients:** In a large mixing bowl, combine the chopped chicken, shredded cheese, eggs, green onions, dill or parsley, flour, garlic powder, onion powder, salt, and pepper. Mix until well combined.
3. **Form the Fritters:** Using your hands, take a portion of the mixture and shape it into a patty. Depending on your preference, these can be small bite-sized fritters or larger patty-sized ones.
4. **Fry the Fritters:** In a large skillet, heat the oil over medium heat. Once hot, carefully place the fritters into the skillet, making sure not to overcrowd the pan. Fry them for about 3-4 minutes on

each side, or until theyâ??re golden brown and cooked through.

5. **Drain and Serve:** Once cooked, transfer the fritters to a plate lined with paper towels to drain any excess oil. Continue this process until all the fritters are cooked.
6. **Serving:** Serve the cheesy chicken fritters hot with your favorite dipping sauce, like a garlic aioli, tzatziki, or ranch dressing.

Tips:

- For an extra touch of flavor, consider adding some grated Parmesan to the mix.
- You can also incorporate finely chopped vegetables such as bell peppers or zucchini for added nutrition and flavor.

Enjoy your meal!

Category

1. Grandma Recipes

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