



Best Chicken Patties

Jacob · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

Chicken patties are a great alternative to chicken nuggets Change up your dinner routine with these crispy fritters Kids will love them and leftovers are great in sandwiches Serve with chips and a salad

Ingredients

- - 18 ounces ground chicken - 1 onion
- finely chopped - 1 bunch fresh parsley
- finely chopped - 1 large egg - 2 cloves garlic
- crushed
- or more to taste - sea salt and freshly ground black pepper to taste - 2 tablespoons mayonnaise - ¼ cup all-purpose flour
- or as needed - 3 tablespoons vegetable oil

Instructions

1. Gather the ingredients. Combine chicken
2. onion
3. parsley
4. egg
5. garlic
6. sea salt
7. and pepper in a bowl; mix well. Add mayonnaise and stir to combine; the mixture will be quite soft. Place flour in a shallow bowl. Drop large spoonfuls of the chicken mixture into the flour. Roll to coat and press gently into patties. Heat oil in a skillet over medium-high heat. Cook chicken patties in the hot oil until golden brown and no longer pink in the center
8. 5 to 7 minutes per side.