

Leftover Chicken Croquettes

Jacob · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

6

Description

This easy recipe using leftover chicken is based on my grandmothers recipe for salmon cakes. A simple mixture of cooked chicken, eggs, bread crumbs, sautéed onion, parsley, and light seasoning results in crispy croquettes you'll go crazy for.

Ingredients

- 2 tablespoons olive oil
- divided - 2 cups diced onion - 3 cups cooked
- finely chopped chicken meat - 1 ½ cups seasoned dry bread crumbs - 2 large eggs
- lightly beaten - 1 large egg
- lightly beaten (Optional) - 1 tablespoon chopped fresh parsley - 1 teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat 1 tablespoon oil in a large skillet over medium heat. Add onion and sauté until translucent
2. about 5 minutes. Remove from the heat. Combine chicken
3. bread crumbs
4. and two eggs in a large bowl; stir in onion until well combined. If mixture is too dry to form patties
5. mix in remaining egg. Mix in parsley
6. salt
7. and pepper. Dotdash Meredith Food Studios Form into small patties. Dotdash Meredith Food Studios Wipe out the skillet; add remaining 1 tablespoon oil and heat over medium heat. Working in batches
8. fry patties until golden brown and crispy
9. 4 to 6 minutes per side. Dotdash Meredith Food Studios