

CHICKEN PATTIES WITH LEMON AIOLI

(Makes 7-8 patties)

INGREDIENTS

Chicken Patties:

- 10 oz canned chicken, drained well
- 1 large egg
- 1 Tbsp mayonnaise
- 1 ½ Tbsp flour
- ¼ tsp dried thyme
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 splash of hot sauce, or 1/8 tsp of black pepper
- ¼ tsp salt and additional salt to taste
- ½ cup mozzarella cheese, shredded
- 2 cups corn flakes, crushed
- 2 Tbsp extra virgin olive oil



Lemon Aioli:

- ¾ cup mayonnaise
- 2 garlic cloves, minced
- 1 ½ Tbsp lemon juice
- ¼ tsp salt

DIRECTIONS

Chicken patties:

1. Place drained chicken in a medium bowl and break apart to desired consistency.
2. In a large bowl, whisk together egg, mayonnaise, flour, thyme, garlic powder, onion powder, hot sauce (or pepper), and salt. This will be your batter mixture.
3. Add chicken and mozzarella to the batter and mix well with a spoon until the chicken is well coated by the batter mixture.
4. Cover bowl and refrigerate the mixture for at least 30 minutes.
5. Scoop out mixture using an ice cream scoop (or serving spoon), and form into ½ inch thick patties. Dip both sides in the corn flakes and set aside on a plate.
6. Heat 1 Tbsp of oil in a frying pan over low-medium heat. Add half of the patties and cook for 3-4 minutes on each side. Remove patties and sprinkle with salt if desired. Add the remaining 1Tbsp of oil and repeat the cooking process with remaining patties.

Lemon Aioli

1. In a small bowl, whisk together mayonnaise, garlic, lemon juice, and salt.