

Pan-Fried Chicken Parmesan Croquettes

Adapted from Chicken Parmesan Croquettes at Fabulous Fare Sisters

2 1/2 to 3 cups finely chopped cooked chicken (I used my Ninja food processor)
1 large egg
1/2 cup seasoned bread crumbs (homemade are good!)/
1 tablespoon minced garlic
1/3 cup mayonnaise
1/4 cup chicken stock or broth (low sodium or homemade)
Ground pepper and salt or Mrs. Dash seasoning, to taste
1 tablespoon dried oregano (from our garden!)
2 tablespoons vegetable oil
1 cup marinara sauce, heated through
Shredded Mozzarella cheese for topping the croquettes
Dried or fresh basil, for garnish

Finely chop/mince the cooked chicken, either with a knife or in a food processor.

In a large mixing bowl, add the first 8 ingredients and combine together using your hands until blended well.

Form mixture into patty size of choice — we ended up with 5. Add oil to skillet over medium heat, then cook on each side until golden, about 3 minutes each side (remember the chicken is already cooked). Add more breadcrumbs on top when you flip over for extra flavor.

Preheat broiler in oven or toaster oven.

Top each croquette with a couple of tablespoons of heated marinara sauce of choice, then Mozzarella, and broil until cheese is bubbly, about 5 minutes. Garnish with dried or fresh chopped basil. We served this over cooked pasta, but you can serve with any grain or pasta and a salad.