

Maine Arts Camp

Recipe Name: Cheesy Chicken Fritters

Chef: Charles Limoggio CEC

Preparation Time:

Servings: 8

Portion Size

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	Pounds	Boneless, skinless chicken breast	
2	Large	eggs	
1/3	Cup	Mayonnaise	
1/3	Cup	All-purpose flour	Or cornstarch
1 1/3	Cups	Shredded cheese	Cheddar, Swiss or mozzarella
2 ¼	Teaspoon	Dried dill	
½	Teaspoon	Kosher salt	
¼	Teaspoon	Ground black pepper	
		Oil to sauté with	
		EASY GARLIC AIOLI DIP	
1/3	Cup	Mayonnaise	
1	Teaspoon	Minced garlic	
1 ½	Teaspoons	Lemon juice	
¼	Teaspoon	Kosher salt	
1	Healthy pinch	Ground black pepper	

Procedure:

- Using a sharp knife, slice chicken into 1/3" thick pieces and place them in a large mixing bowl.
- Into the mixing bowl, add remaining batter ingredients: 2 eggs, 1/3 cup mayonnaise, 1/3 cup flour, 1 1/3 cups shredded mozzarella, 1 1/2 Tbsp dill, 1/2 tsp salt and 1/8 tsp black pepper, or season to taste. Stir the mixture until well combined, cover with plastic wrap and refrigerate 2 hours or overnight.
- Heat a large non-stick pan over medium heat and add 2 Tbsp oil. When oil is hot, add the chicken mixture a heaping Tablespoon at a time. Slightly flatten out the tops with the back of your spoon and sauté uncovered 3-4 min on the first side, then flip and sauté 3 min on the second side or until outsides are golden brown and chicken is fully cooked through* Repeat with remaining fritters adding more oil as needed.
- To make the aioli (if using), combine all ingredients in a small bowl or measuring cup and stir together until smooth.

Notes: *To test for doneness, cut a fritter in half and the chicken should be completely white inside. If your chicken patty is browning too fast, adjust your heat down.