



Herbed Chicken Cakes

Every time I make these as an appetizer, I get asked to make these for a main dish. These are packed with flavor and pizzazz.

Makes 10-appetizer size or 6-entrée size.

3 cups	cooked chicken
1 cup	breadcrumbs, divided
1/4 cup	mayonnaise
1 large	egg
2 tsp	prepared mustard
1/3 cup	roasted red peppers
1/3 cup	red onion, quartered
2 tbsp	olive oil

1. In work bowl fitted with metal blade, place cooked chicken, 1/2 cup of the breadcrumbs, mayonnaise, egg, mustard, red peppers and onion, process for 30 seconds or until almost smooth. Mixture will be tacky. Form into 10 patties and coat with the remainder 1/2 cup breadcrumbs.
2. In a frying pan coated with olive oil fry the patties 3 minutes on each side in batches until light brown. Serve with herb mayonnaise. You can form the patties and refrigerate them up to 3 days. When cooking them, allow for a few extra minutes on each side.

Tip: You can purchase cooked chickens at most grocery stores to ease your preparation time.

Variation: Substitute 3 cups crab in place of the chicken for seafood variety.

Mayonnaise with herbs tops the cakes.