

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Chicken Patties

Ingredients:

1 (12-ounce) can chicken drained and flaked 11/2 cups bread crumbs; divided 1 egg, lightly beaten 1/4 cup lite mayonnaise ¹/₄ cup chopped onion (optional) vegetable oil spray

Makes 6 servings - 35% calories from fat

Serving Size Servings Pe	1 Pattie		
Amount Per Se	rving		
Calories 26	0 Ca	lories fro	m Fat 90
		% D	aily Value
Total Fat 10	g		15%
Saturated Fat 2.5g			13%
Trans Fat	0a		
Cholesterol 65mg			229
Sodium 370mg			15%
Total Carbo	hydrate	21g	79
Dietary Fiber 1g			49
Sugars 20	1		
Protein 19g	,		
Vitamin A 49	% •	Vitamin	C 0%
Calcium 6%	•	Iron 10%	ó
*Percent Daily V diet. Your daily v depending on yo	alues may	be higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr	Less than Less than Less than Less than	65g 20g 300mg	80g 25g 300mg

Instructions:

- 1. In a medium bowl, combine chicken, ³/₄ cup breadcrumbs, egg, mayonnaise, and onion. Combine ingredients together and form six patties.
- 2. Place remaining ³/₄ cup breadcrumbs in a shallow dish and coat both sides of patties.
- 3. Cook patties in a skillet sprayed with vegetable oil spray, on medium heat, for 3-5 minutes on each side cooking until golden brown.



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