

Easy Italian chicken croquettes

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These easy Italian chicken croquettes are ideal as a starter or appetizer because they not only taste delicious but also look irresistible. Crispy and crunchy on the outside and moist on the inside, they're a hit with both kids and adults.

While croquettes originated in France, they've become a loved dish all over Italy and around the world, with savory variations that reflect local flavors and traditions. In this version, inspired by Southern Italy, the raw chicken is processed either in a food processor or chopped fine by hand and mixed with simple, flavorful ingredients- no potatoes.

Perfect for parties, family dinners, or anytime snack, these crocchette di pollo should come with a warning label- HIGHLY ADDITIVE!!!!

Things to know about this easy Italian chicken croquette recipe

You're going to love this recipe. Not only are these chicken croquettes easy to make and delicious, they can be made ahead of time, making them perfect for entertaining or weeknight meals. In fact, they're actually better if they're refrigerated before frying- chilling helps them firm up, hold their shape, and crisp up beautifully.

You can shape them in advance and refrigerate up to 2 days or

freeze until you're ready to fry. They're kid-friendly, crowd pleasing, and freezer friendly- what more could you want. Pair them with my creamy lemon parmesan zucchini orzo or my Italian-style sauteed swiss chard for a complete Italian dinner.

Ingredients

- 1 Lb. cubed skinless, boneless chicken breast
- 1/2 cup grated parmesan cheese
- 1/2 cup breadcrumbs
- 1 egg
- 1/3 cup Italian parsley
- 1 garlic clove
- salt and pepper to taste
- pinch of nutmeg (optional)
- **FOR THE BREAD COATING**
- 1 egg slightly beaten
- 1 cup breadcrumbs
- 1/3 cup grated parmesan +
- 1/3 cup chopped Italian parsley
- 1 teaspoon garlic, onion, and paprika powder
- whisk everything together to blend well
- 2 cups canola olive oil blend for shallow frying

Instructions

1. In a food processor add the chicken breast, breadcrumbs, parmesan, egg , parsley, garlic, nutmeg (if using), salt and pepper to taste.
2. Pulse until well combined, but still coarse. The texture should be thick and sticky , like a meatball. If it's too wet add one or two more tablespoons of breadcrumbs.
3. Lightly oil your hands, and form about 2 Tbsp. of the chicken mixture into small ovals, or fat finger shapes, about 2 inches long.

4. Dip each croquette first in the slightly beaten egg and then in the Italian seasoned breadcrumbs. Set aside.
5. Heat a shallow layer of oil in a heavy skillet over medium heat . Fry the chicken croquettes in batches, turning to brown evenly on all sides (about 6-7 minutes total), or until golden and cooked through. ENJOY!!!