Italian chicken and potato patties

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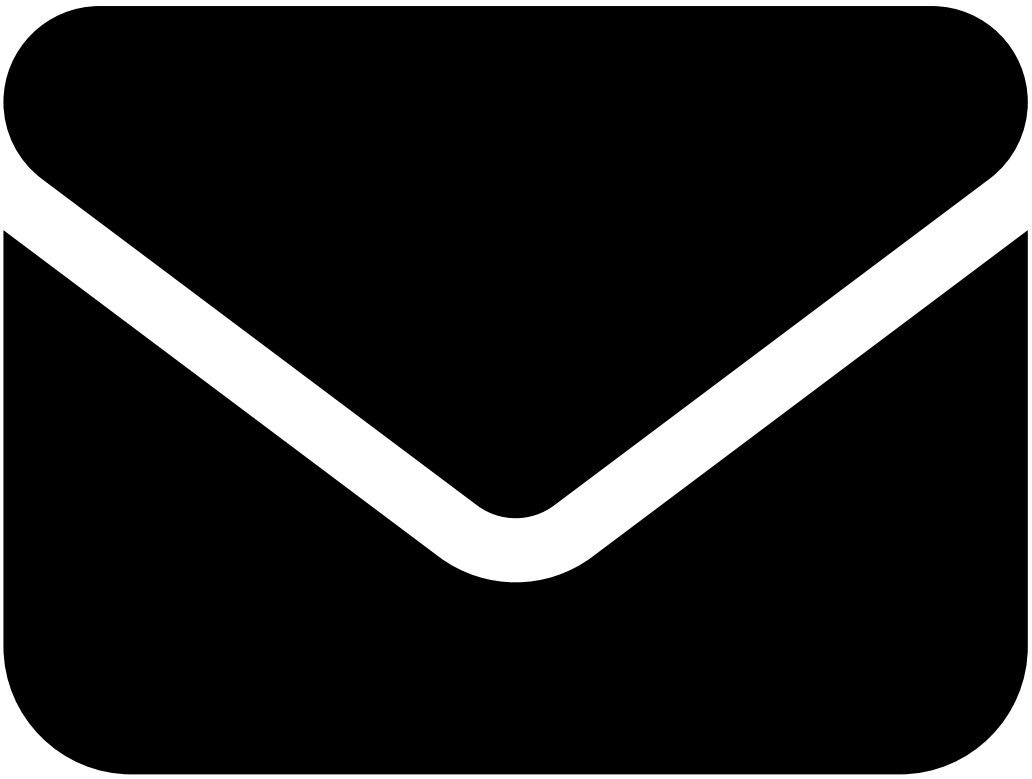




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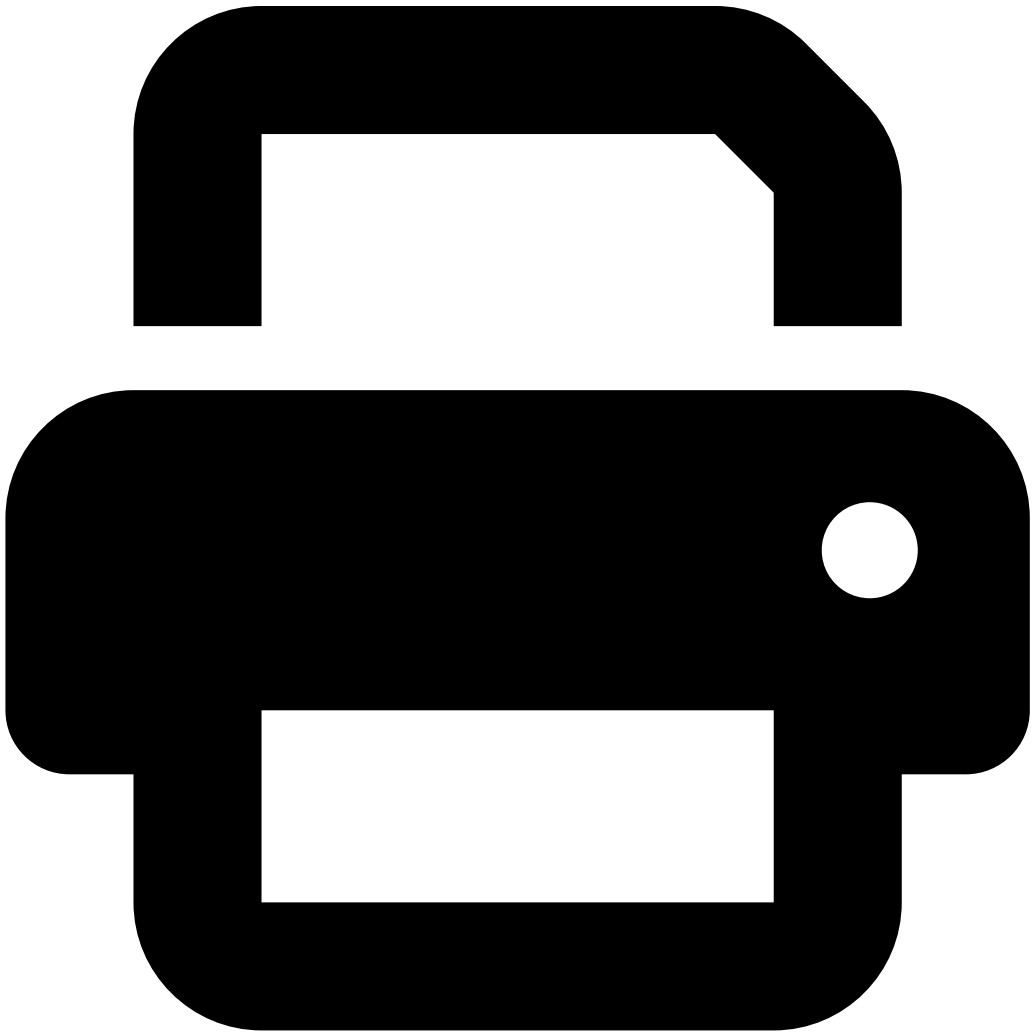

These Italian Chicken and Potato Patties, known as *polpette di pollo e patate*, take me right back to my childhood kitchen. Whenever my mother had leftover chicken or mashed potatoes, she would whip up a batch of *polpette* without a recipe or a measuring cup. She simply used whatever she had on hand, turning leftovers into something the whole family looked forward to.

My version starts with shredded poached chicken, creamy mashed potatoes, sweet bell peppers, and plenty of grated Parmesan, shaped into patties and pan-fried until golden and crisp. I've added a few of my own touches over the years, but the heart of the recipe remains the same: simple chicken and potatoes transformed into something delicious.

Serve them as an easy weeknight dinner with a salad, for a light lunch, or make them smaller for a delicious Italian-inspired appetizer.

Things to know about this Italian chicken and potato patties recipe

Make-Ahead Friendly: Shape the patties up to two days in advance and store them covered in the refrigerator. When you’re ready to serve, simply pan-fry them fresh until golden and crisp.

A Great Way to Use Leftovers: I cooked the chicken and potatoes fresh for this recipe, but leftover chicken works beautifully too. Use poached, grilled, broiled, or even rotisserie chicken for an easy way to turn leftovers into something new and delicious.

Choose Your Size: Make larger patties for a hearty dinner or shape them smaller for appetizers and party bites. Just keep in mind that smaller patties will cook a little faster.

These crispy Italian chicken and potato patties are delicious whether you’re serving them for dinner, packing them for lunch, or setting them out as bite-sized appetizers. They’re simple, comforting, and always a hit.

If you try this recipe, I’d love to hear from you! Leave a comment, rate the recipe, and share a photo of your creation. Don’t forget to tag me on social media—I love seeing what you make!

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Italian Chicken and Potato Patties are crispy on the outside and tender inside, made with shredded chicken, creamy potatoes, sweet bell peppers, and Parmesan. A delicious way to turn simple ingredients or leftovers into a comforting Italian meal.

- 2 cups chicken breast cooked and shredded skinless (boneless chicken breast)
- 2 cups mashed potatoes
- 1 cup finely diced bell peppers any color or a mix
- 2 Tbsp. mined onion
- 1/2 cup grated parmesan cheese
- 1 egg
- salt and pepper to taste

FOR THE COATING

- 1 cup breadcrumbs
- 1/2 cup grated parmesan
- 1 Tbsp. chopped Italian parsley
- 1 egg lightly beaten
- 2 cups olive oil canola blend for shallow frying

1. Start by poaching the chicken breast until just cooked through. Let cool . then use two forks to shred the chicken. Set aside
2. Cook the potatoes until soft, mash and season with salt and pepper. For two cups of mashed potatoes I used three medium russet potatoes.

3. In a bowl combine the mashed potatoes, shredded chicken, onion, bell peppers, parmesan cheese and egg. Salt and pepper to taste.
4. In a separate bowl combine the bread crumbs, parmesan, and Italian parsley. In another add the egg and slightly beat using a fork.
5. Form the chicken patties by scooping about 2 tablespoons of the mixture and form into round slightly flatten patties
6. Dip each patty first in the egg and then in the bread crumb mixture. Repeat for all the patties
7. In a large skillet Heat the frying oil over medium heat. Fry the patties in batches for 3-4 minutes per side, or until golden brown and crisp. drain on paper towels.
8. Serve with my easy marinara sauce and my delicious cucumber, tomato, avocado salad for a complete summer time meal everyone will love.

Appetizer, Main Course, Side Dish
Italian
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