

# Italian chicken and potato patties

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If you're like me and always looking for family-pleasing meals that are easy to make and delicious, these Italian chicken and potato patties, known as popette di pollo e patate, are just the thing. Made with shredded poached chicken breast, creamy mashed potatoes, sweet bell peppers, and plenty of grated parmesan cheese, then they're pan fried until golden and crispy. Perfect for a quick weeknight dinner, light lunch, or even as a party appetizer-just be sure to make them smaller if serving them as party food.

These take me right back to my childhood kitchen, where if there was leftover mashed potatoes or chicken my mother would whip up a batch of polette di pollo on a whim- no measurements, or special ingredients just whatever we had on hand. I've added my own twist over the years, but the main ingredients of chicken and potatoes remains the same.

## Things to know about this Italian chicken and potato patties recipe

1. Make-ahead friendly: You can shape the patties ahead of time and store them in the fridge for up to two days- just fry them fresh when you're ready to serve.
2. Great for leftovers: I cooked the chicken and potatoes fresh for this recipe, but you can absolutely use leftover chicken - whether it's broiled, grilled or even

rotisserie. It's a delicious way to repurpose what you already have in your fridge

3. Versatile size: Make them large for a hearty dinner or shape them smaller for appetizers and party bites- just adjust the cooking time accordingly.
4. These crispy Italian chicken and potato patties are perfect whether you're serving them for dinner, packing them for lunch, or setting them out as bite size appetizer, they're always a hit. If you try this recipe, let me know how it turns out!! Leave me comment, snap a photo. rate it, and please don't forget to tag me on social medium with your creations. I love hearing from you !!!

## Ingredients

- 2 cups cooked and shredded skinless , boneless chicken breast
- 2 cups mashed potatoes
- 1 cup finely diced bell peppers any color or a mix
- 2 Tbsp. minced 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

## Instructions

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. ENJOY!!!