

Lemon-Dill Chicken Cakes



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine

Level: Easy

Yield: 8 servings

Total: 40 min

Active: 30 min

Ingredients:

- 2 1/2 cups shredded rotisserie chicken, finely chopped
- 1/4 cup panko, plus more for coating
- 1/4 cup mayonnaise
- 1 large egg
- 2 tablespoons chopped fresh dill
- 1 tablespoon Dijon mustard
- 1/2 teaspoon grated lemon zest, plus wedges for serving
- Kosher salt and freshly ground pepper
- 2 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil

Directions:

- 1 Combine the chicken, panko, mayonnaise, egg, dill, mustard, lemon zest and 1/2 teaspoon each salt and pepper in a bowl. Gently form into eight 3/4-inch-thick patties, then freeze until firm, about 10 minutes.
- 2 Sprinkle some panko on a plate. Coat the patties on both sides in the panko, pressing gently to adhere.
- 3 Heat the butter and olive oil in a large skillet over medium-high heat. Add the patties and cook until golden, 3 to 4 minutes per side. Transfer to paper towels to drain and season with salt. Serve with lemon wedges.



Photograph by Ted and Chelsea Cavanaugh

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