



# Chicken Hot Cakes

NIBBLEDISH CONTRIBUTOR

## Ingredients

500 gr. ground chicken meat  
2 unpeeled shredded zucchini  
1 egg (or two egg whites if you are on a diet like me :) )  
1 tsp garlic powder  
1 tsp black paper  
1 tbsp fresh parsley, chopped  
salt  
1/2 tbsp olive oil

## Instructions

Heat a non stick skillet on a medium - low heat.  
In a large mixing bowl combine all ingredients. Mix well with your hands to combine.  
When the skillet is well heated, grease it with the olive oil using a paper napkin. Do not over grease it! Grease your hands too. Shape a small balls (apricot size) from the chicken mixture, place them onto the heated and greased skillet, then flat them with the back of a spoon. Grill the chicken cakes until almost set on the top. Turn the cakes and grill on the other side until brown. Serve warm.