



Crispy Chicken Patties

NIBBLEDISH CONTRIBUTOR

Ingredients

1 piece chicken breast-minced
1/2 french onion-chopped
1/2 red chilli-chopped
1/2 green chilli-chopped
1/2 tsp dried parsley
1/2 tsp black pepper
2 tsp salt
1 cup soy bean husk or bread crumbs
1 egg-beaten
1 tbsp KFC flour mixed

Instructions

1. Mixed altogether and form a ball , flatten it to 1/2 inch thick.
2. Heat a pan with 1 cup oil and 1 tbsp margarine on medium heat.
3. Fried chicken patties till golden on both side. drain on paper towel. Serve warm.