

# Chicken Cakes

ENTREE

SERVES 6-8

★★★ MAKE YOUR MOMMA PROUD

## INGREDIENTS

2 lb Boneless Skinless Chicken Breast  
(finely diced into ¼ inch pieces)  
1 cup Mozzarella Cheese (shredded)  
¼ cup Grated Parmesan Cheese  
¼ cup Almond Flour  
3 tbsp Fresh Chives  
(or more if you want them extra herby)  
2 Large Eggs  
½ tsp Garlic Powder  
½ tsp Sea Salt  
(or ¼ tsp if you don't like a lot of salt)  
¼ tsp Black Pepper  
2 tbsp Olive Oil

## DIRECTIONS

1. In a large bowl, combine the chicken, cheeses, almond flour, chives, eggs, garlic powder, salt, and pepper. Mix well.
2. Cover the bowl with plastic wrap and refrigerate for at least 1 hour. (You can also do this overnight instead.)
3. Heat the olive oil in a large skillet over medium heat. Scoop about ¼ cup of the mixture at a time onto the hot pan and use a spatula to flatten to ¼-to-½-inch thickness.
4. Fry for 3-4 minutes per side, until golden brown and cooked through. Drain the fritters on a paper towel lined plate.
5. Repeat with the remaining chicken mixture, until all your chicken fritters are done.