

Lemon-Dill Chicken Cakes

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*2 1/2 cups rotisserie
chicken, shredded and
chopped
1/4 cup panko
1/4 cup mayonnaise
1 egg
2 tablespoons chopped dill
1 tablespoon Dijon mustard
1/2 teaspoon lemon zest
1/2 teaspoon Kosher salt
1/2 teaspoon pepper
2 tablespoons butter
2 tablespoons olive oil
lemon wedges (for garnish)*

In a bowl, mix the chicken, panko, mayonnaise, egg, dill, mustard, lemon zest, salt and pepper.

Gently form into eight 3/4-inch-thick patties. Freeze until firm, 10 minutes.

Coat the patties on both sides with panko.

In a large nonstick skillet over medium-high heat, heat the butter and olive oil. Cook the patties on both sides until golden, 3 to 4 minutes per side. Drain on paper towels.

Season with salt.

Serve.

Per Serving (excluding unknown items): 980 Calories; 103g Fat (91.1% calories from fat); 10g Protein; 13g Carbohydrate; 1g Dietary Fiber; 293mg Cholesterol; 1788mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Fruit; 14 1/2 Fat; 0 Other Carbohydrates.