

Chicken Cakes with Chipotle Mayonnaise ◀

1 1/2 pounds Gold Kist Farms®
boneless, skinless split
chicken breasts
1/4 cup all-purpose flour
1 egg, lightly beaten
1/2 cup panko
2 tablespoons olive oil

CHIPOTLE MAYONNAISE

1 cup mayonnaise
1 tablespoon lime juice
2 teaspoons minced shallot
1 teaspoon minced garlic
1 teaspoon Chipotle
Chile Pepper**
Salt

CHICKEN CAKES

1/2 cup panko (Japanese
bread crumbs)
1/2 cup minced shallot
1 egg, lightly beaten
2 tablespoons jalapeño
pepper jelly, melted, cooled
2 tablespoons minced
fresh cilantro
Salt and pepper to taste

1. Place chicken in a single layer in a saucepan. Barely cover with water; bring to a boil. Reduce heat, cover and simmer for 12-15 minutes, or until chicken is no longer pink inside. Drain, cool and finely chop (about 3 cups).
2. Combine ingredients for Chipotle Mayonnaise in a small bowl. Reserve 6 tablespoons for preparing chicken cakes. Refrigerate remainder to serve with cakes.
3. Mix chicken cake ingredients, including the reserved chicken and Chipotle Mayonnaise. Divide into twelve 1/4-cup portions (or 1-2 rounded tablespoons per cake for appetizers).
4. Place flour, egg and panko in separate shallow dishes. Lightly coat both sides of each cake with flour, egg and then panko. Cover and refrigerate until ready to cook. The cakes can also be frozen at this point and then thawed in the refrigerator before frying.
5. Heat oil in a nonstick skillet until very hot but not smoking. Cook cakes, without crowding, until golden brown, about 3 minutes per side; drain. Serve with Chipotle Mayonnaise. Makes 6 entrée servings or 24-36 appetizers.

