

CHICKEN CROQUETTES

INGREDIENTS

celery, chopped -- 1/2 cup
onion, chopped -- 1/2 cup
[cream of mushroom soup](#) -- 1 cup (one can)
chicken, cooked and chopped -- 2 1/2 cups
bread crumbs -- 1 1/2 cups

Coating:

bread crumbs -- 1 1/2 cups
2 eggs, beaten

oil for frying



Sauté the onion and celery in a bit of water or oil to soften. Then mix all the remaining ingredients in a large bowl. It should cling together but not be too sticky. Form meatball sized balls or logs.

Prepare the coating by placing the bread crumbs into a low dish such as a pie pan. Put the eggs into a separate shallow dish. Dip the croquettes first into the beaten egg, and then roll in more bread crumbs. Set them carefully on a baking sheet.

Fry the croquettes in hot oil. Drain on paper towels. Serve plain or with cream of mushroom sauce on top.

For a healthier version you can **bake** the croquettes for 20 minutes instead of frying.