

## These Cheesy Chicken Fritters Are Crispy, Juicy, and Totally Addictive

Why These Chicken Fritters Work So Well



**TIME**  
**4 min**

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**ChefManiac**

### INGREDIENTS

You'll Need

### DIRECTIONS

1. Step-by-: Step)
2. Dice and : Mix
3. I toss the diced chicken into a large bowl and add in the eggs, mayo, flour, mozzarella, chopped dill, salt, and pepper. Then I mix it all together until everything is evenly combined and coated. The mixture should be moist but not runny.
4. Chill the : Mixture
5. I cover the bowl with plastic wrap and refrigerate the mixture for at least 2 hours-overnight if I'm prepping ahead. This step helps the flavors meld and makes the mixture easier to handle when cooking.
6. SautØ the Fritters
7. When I'm ready to cook, I heat a non-stick skillet over medium heat and add 2 tablespoons of oil. Once it's hot, I spoon heaping tablespoons of the chicken mixture into the skillet, gently flattening each one into a patty.
8. I cook them uncovered for 3-4 minutes on one side, until golden brown, then flip and cook for another 3 minutes on the other side until cooked through. I usually do this in batches, adding more oil as needed.
9. Make the : Garlic Aioli Dip (Optional But Worth It)
10. While the fritters cook, I mix the mayo, garlic, lemon juice, salt, and pepper in a small bowl until smooth. It takes two minutes but adds a zippy, creamy contrast that makes these even better.
11. Serve and : Enjoy
12. I serve the fritters warm with the garlic aioli on the side-or drizzled on top. They're amazing on their own, but I've also layered them into pita wraps, served

them over salad greens, or made them the star of a sandwich.

13. How I : Like to Serve These
14. As appetizers
15. with toothpicks and aioli for dipping
16. Tucked in sliders
17. with lettuce and tomato
18. with crunchy slaw and extra sauce
19. With a side salad or roasted veggies
20. for a lighter dinner
21. On a brunch board
22. with pickles, cheese, and fresh herbs
23. They also reheat beautifully in a skillet or toaster oven.
24. Tips for : Fritter Success
25. Dice evenly

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Original recipe: <https://chefmaniac.com/these-cheesy-chicken-fritters-are-crispy-juicy-and-totally-addictive/>