

Crispy Chicken Patties with Creamy Mashed Potatoes: The Ultimate Comfort Food

Crispy Chicken Patties with Creamy Mash & Pickles: A Quick Comfort Food Win



TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Chicken Patties:

1 lb Ground Chicken: The base of our crispy stars.

1 Small Onion: Grated (this keeps the texture smooth but the flavor high).

1 Large Egg: Our primary binder.

1/3 cup Breadcrumbs: Provides structure and crunch.

1 tbsp Mayo or Sour Cream: My secret weapon for moisture.

1/2 tsp Paprika: For color and a subtle smokiness.

Salt & Pepper: To taste.

Oil: For pan-frying (canola or vegetable works best).

For the Mashed Potatoes:

4-5 Large Yukon Gold or Russet Potatoes: Peeled and chopped.

1/4 cup Butter: Don't skimp here!

1/2 cup Milk or Cream: For that signature silkiness.

Salt & Black Pepper: To taste.

Optional: A drizzle of browned butter or gravy for the finish.

Extras for Plating:

Fresh Dill: For a bright, herby garnish.

2-3 Small Pickles or Cornichons: Essential for that tangy balance.

DIRECTIONS

- 1. Prepare the Mash:** Start your potatoes first since they take the longest. Place your peeled and chopped potatoes in a large pot of salted water. Bring to a boil and cook for about 15-20 minutes, or until fork-tender. Drain well.
- 2. Mix the Chicken Patties:** While the potatoes boil, grab a large mixing bowl. Combine the ground chicken, grated onion, egg, breadcrumbs, mayo, paprika, salt, and pepper. Use your hands or a spatula to mix until just combined-don't overwork the meat or it can become tough.
- 3. Form and Fry:** Shape the mixture into palm-sized patties. You should get about 6-8 depending on the size. Heat oil in a large skillet over medium heat. Fry the patties for 4-5 minutes per side. You're looking for a deep golden-brown crust and an internal temperature of 165°F.
- 4. Finish the Potatoes:** Mash your hot potatoes with the butter and milk. I like to use a potato ricer for zero lumps, but a standard masher works perfectly for a rustic feel. Season generously with salt and pepper.
- 5. Assemble and Serve:** Scoop a generous portion of mash onto a plate. Top with two chicken patties. Add your pickles on the side and garnish the whole plate with fresh dill. If you're feeling extra indulgent, a drizzle of this beer cheese dip over the patties is a total game-changer.

SWAPS & NOTES

The Breadcrumbs: If you are out of standard breadcrumbs, Panko works beautifully for an even crunchier exterior.

The Onion: I highly recommend grating the onion rather than dicing it.

It releases juices that flavor the chicken from the inside out without leaving large chunks that might cause the patties to break apart.

The Potatoes: Yukon Golds are my preference for their naturally buttery flavor, but Russets will give you a fluffier, lighter mash.

TIPS FOR SUCCESS

Wet Your Hands: Ground chicken is sticky!

When forming your patties, lightly dampen your hands with water to keep the meat from sticking to your palms.

Don't Crowd the Pan: Fry the patties in batches if necessary.

Crowding the pan drops the oil temperature and results in soggy rather than crispy chicken.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-chicken-patties-with-creamy-mashed-potatoes-the-ultimate-comfort-food/>