



BASIL CHICKEN *Bites*

makes 24 pieces

<p>½ lb boneless chicken breasts, finely chopped</p> <p>¼ cup PASTENE Plain Bread Crumbs</p> <p>1 egg, beaten</p> <p>1 garlic clove, minced</p> <p>¼ cup onion, finely chopped</p> <p>¼ cup PASTENE Grated Parmesan Cheese</p> <p>1 tbsp PASTENE Pesto Basil Sauce</p> <p>½ cup all-purpose flour</p> <p>2 eggs, slightly beaten</p> <p>¾ cup PASTENE Flavored Bread Crumbs</p> <p>2 tsp PASTENE Extra Virgin Olive Oil</p> <p>salt and pepper</p>	<p>250 g</p> <p>60 mL</p> <p>1</p> <p>1</p> <p>60 mL</p> <p>60 mL</p> <p>15 mL</p> <p>125 mL</p> <p>2</p> <p>175 mL</p> <p>10 mL</p>	<ul style="list-style-type: none"> • In a bowl, mix chicken, Plain Bread Crumbs, egg, garlic, onion, cheese and pesto. Season to taste with salt and pepper. Refrigerate mixture 15 minutes. • Shape chicken mixture into small balls. Coat in flour, dip in beaten eggs and roll in Flavored Bread Crumbs. Refrigerate ½ hour. • Heat oil in skillet over high heat. Cook chicken balls until browned, then reduce heat and continue cooking until no trace of pink remains inside. Serve hot.
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