



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Chicken Croquette

Tavuk Krokot



2 chicken breasts  
1 cup mushrooms  
1 egg  
1 tsp crushed red pepper  
1 cup crumbs  
1 cup oil, for frying

For Sauce;  
2 tbsp flour  
2 tbsp butter  
1 cup milk  
1/2 tsp black pepper  
1/2 tsp salt

- # Boil the chicken breasts, cool them, and blend.
- # Blend the mushrooms also.
- # Put the mixture of milk, flour and butter in a pan and cook over medium heat, cool it down.
- # Sauté the sauce, chicken, mushrooms and spices all together for a while, cool it down.
- # Pick walnut sized pieces from the mixture and shape them.
- # Cover the croquettes with flour at first, then dip into egg, and finally cover with crumbs.
- # Fry with hot oil and serve.

**Note:** You can cook croquettes with turkey also.