

**Italian Chicken Cakes**  
**w. Jalapeño/Tomato Concassé**  
(12 servings)



**Ingredients:**

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Chicken Tenderloins, cleaned – 2 lbs  
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Onion, minced – 1 medium  
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Jalapeños, seeded, minced – 2 medium  
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Egg, beaten – 1 large  
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Panko – ¼ cup  
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Italian bread Crumbs – ¼ cup  
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Dried Basil – 1 tbsp, heaped  
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Dried Oregano – 2 tbsp  
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Sea Salt – 1 tsp  
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Black Pepper, freshly cracked – 1 tsp  
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Olive Oil  
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Flour  
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Shredded Mozzarella for garnish  
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Basil Chiffonade for garnish  
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**Preparation:**

Cut the cleaned tenderloins (remove sinew) lengthwise in ¼" strips and chop them into small dice.

Sauté the minced onion and jalapeños in a little olive oil briefly, just so the onions turn translucent. Remove to a plate and let cool a bit.

Mix the tenderloin dice with the other ingredients (sans the olive oil and flour) and form small patties, about 2" x ½".

Dip them in the flour and cook them in a skillet over medium-high heat until golden brown.

Pour some of the concassé (recipe below) over the top and garnish with the cheese and the basil chiffonade.



## Jalapeño/Tomato Concassé

### Ingredients:

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Jalapeños, seeded, minced – 2 medium  
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Shallots, minced – 2 large  
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Garlic, minced – 2 medium cloves  
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Red Pepper Flakes – 1 tsp  
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Diced Tomatoes – 1 (28 oz) can  
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Salt & Black Pepper to taste  
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### Preparation:

Sauté the first 4 ingredients in a little olive oil and add the tomatoes before the garlic turns brown.

Let simmer for about 10 minutes or so to reduce the liquid bit.

Check the taste and add salt and pepper if necessary.

Serve of the chicken cakes, garnish with cheese and basil chiffonade.