

VEGETARIAN FAUX CHICKEN PATTIES

Ingredients

For 2 people

1 can vegetarian fried chicken

1 celery

1/2 small onion

1/4 large green bell pepper

4 eggs

30g dry bread stuffing

1 tbsp olive oil

Steps

- Process the 'chicken' in a food processor and then transfer it to a medium mixing bowl. Run the celery, onion and green pepper through the processor.
- 2. Add the vegetables to the mixing bowl and stir in the eggs, stuffing, salt and pepper; mix well. Form into patties.
- 3. In a medium frying pan heat olive oil over medium-high heat. Fry patties on each side until browned.