

# Tuscan Chicken Cakes with Tomato Basil Relish and Golden Aioli

## Chicken Cakes

3 cups (1 lb.) cooked chicken breast, shredded and chopped  
1/2 cup red onion, minced  
1/2 cup Italian breadcrumbs, plus more for breading  
1 5.3-oz. container plain Greek yogurt  
1 egg, lightly beaten  
2 tsp. Dijon mustard  
1/3 cup roasted red peppers, drained and chopped  
1/4 cup basil pesto  
2 tbs. EVOO  
Mixed greens, for serving

## Tomato Basil Relish

1 cup cherry tomatoes, halved  
1/3 cup red onion, minced  
1/4 cup basil leaves, chopped  
1 tsp. basil pesto  
2 tbs. balsamic vinegar  
2 tbs. EVOO

## Golden Aioli

1/2 cup mayonnaise  
1 tsp. yellow mustard  
2 tsp. honey

## For the Chicken Cakes

In a large bowl, mix together the chicken, red onion, breadcrumbs, Greek yogurt, egg, Dijon, roasted red peppers, and pesto (everything but the EVOO and mixed greens). Form 6 equal patties and place on a plate. Cover with plastic wrap and refrigerate for at least an hour and up to a day ahead.

When you're ready to serve, remove plate from fridge and let sit at room temperature for a few minutes. Preheat the oven to 300. In a shallow dish, add about 1/2 cup Italian breadcrumbs. Heat the EVOO in a large oven-proof skillet or Dutch oven over medium-high heat until shimmering. One-by-one, coat each patty in breadcrumbs and cook 3 minutes per side. Place in the oven for 10 minutes or until heated through. Keep warm until ready to serve.

## For the Tomato Basil Relish

Whisk together all ingredients until well combined. Serve immediately or make ahead and store, covered, in the fridge (best made ahead of time to allow ingredients to marinate).

## For the Golden Aioli

Whisk together all ingredients. Serve immediately or make ahead and store, covered, in the fridge.

Serve the chicken cakes on a bed of mixed greens. Drizzle tomato basil relish on top with a dollop of the golden aioli.



<https://pineapplehouserules.com/>