

Leek and Chicken Patties

Leek patties are commonplace throughout the Jewish Sephardi world – in Turkey, Bulgaria, Greece, Romania and elsewhere. They're popular during Rosh Hashanah and for the Passover Seder. Some versions include meat and others are vegetarian; some add only potato to the mixture, others use breadcrumbs or matzo meal for Passover. This is my version for Passover inherited from my late mother-in-law, Malka Kalman. It can't be Passover unless I made these and her inspiration is resonates all over my kitchen and Seder table.

Yield: 12-14 Patties

Ingredients:

- 6 to 8 leeks (about 2 pounds), white and light-green parts, chopped
- 6 scallions, chopped
- 3 Tablespoons olive oil
- 2 Tablespoons hot water (if needed)
- 1 teaspoon fine sea salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- $\frac{1}{2}$ teaspoon ground nutmeg
- 2 Tablespoons chopped fresh parsley
- 1 lbs. organic ground chicken
- 2 large eggs, lightly beaten
- 1 cup bread crumbs or matzo meal, or more as needed
- Organic Grape seed oil or Avocado oil, for frying



Directions:

1. Wash and chop the leeks and scallions.
2. Warm up the olive oil in a large sauté pan and add the leeks. Saute the leeks for 4-5 minutes until soft; if necessary you can add a little hot water and continue to cook over low-medium heat until all liquids are absorbed. Add the salt, pepper, nutmeg and parsley. Cook for another minute and then add the scallions and sauté for another 2 minutes.
3. Let the leeks and scallions mix cool completely to room temperature.
4. In a large bowl mix together the ground chicken, eggs, breadcrumbs or matzo meal, and the leeks mixture. If the mixture is runny, add breadcrumbs as needed. Cover the bowl and transfer it to the refrigerator for 30 minutes.
5. Line a baking sheet with 2 layers of paper towels.
6. Pour grape seed or avocado oil into a skillet to a depth of 1/8 inch and heat over medium heat. Form the batter into 2- to 2 1/2-inch patties. When the oil is hot, add several patties at a time and fry on both sides until they are golden brown. Transfer the cooked patties to the paper towels to drain. Repeat to use all of the batter.

7. Serve patties warm or at room temperature.