

# Chicken Toasts

Recipe By *Draizy Werberger*



Cooking and Prep:  25  
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Serves:  8

Contains:     

Preference: Meat

Recipe by Draizy Werberger.

Difficulty: Easy

Source: Whisk by Ami  
Magazine

## Ingredients (9)

### Main ingredients

- 1/2 pound ground chicken (white meat)
- 1 teaspoon ground ginger or 4 cubes **Dorot Gardens Frozen Ginger**
- 1 tablespoon **Gefen Sesame Oil**
- 1 tablespoon soy sauce
- 1 tablespoon **Alfasi Cabernet Sauvignon** or other red wine
- 1 egg white or 3 tablespoons **Haddar Egg Whites**
- 2 scallions, sliced

7 slices white sandwich bread

oil for frying

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## Start Cooking

### Prepare Chicken Toasts

1. Combine all ingredients except last two in a large bowl, and mix well.
2. Lay out the sandwich bread and cut each slice of bread into four equal squares.
3. Place one tablespoon of the ground chicken mixture on each square of sandwich bread. Spread evenly until it covers the entire square.
4. Heat oil in a large saucepan or deep fryer to 350 degrees Fahrenheit.
5. Deep fry each chicken toast, chicken side down for one minute and then turned over, chicken side up, for an additional 30 seconds.
6. Drain on absorbant towels. Serve warm.

**Note:**

Yields 28 chicken toasts.