Breakfast Patties

Ingredients:

2 kgs chicken breast, minced

1.5 teaspoons black pepper

3 teaspoons garlic powder

3 teaspoons onion powder

3 teaspoons dried thyme

3 tablespoons oil

4 teaspoons salt

1. In a large bowl, combine ground chicken with all the spices. Mix well.
2. Form the mixture into patties.
3. Heat oil in a skillet over medium heat. Cook the patties for 4-5 minutes on each side until fully cooked and golden brown.
4. Serve warm. If freezing, once cool put in a sealed bag. Reheat in the microwave for 1-2 minutes or in a skillet over medium heat until warmed through.