



CROQUETA DE POLLO (CHICKEN CROQUETTE)



STEP 1: Preheat oven to 350° F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Croquetas de Pollo (Chicken Croquettes) on the parchment paper and make sure they have at least ½” of space between each piece to bake evenly.

STEP 2: Place the baking sheet in the middle of the oven. Bake the Croquetas de Pollo (Chicken Croquettes) for 20-25 mins. in a conventional oven, 15-20 mins in a convection oven, or until golden brown.

STEP 3: When the Croquetas de Pollo (Chicken Croquettes) reach golden brown, remove from the oven. Let them cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

**Because all ovens vary, check Croquetas de Pollo (Chicken Croquettes) 5 mins. before the recommended baking time.*

PORTO'S FUN FACT: *The first variety of the original Croqueta de Jamón (Ham Croquette) that has been on the bakery menu for over a decade.*