



**Complexity level:** Hard  
**Calories level:** Middle-calories level  
**Price estimation:** 5 - 10 \$

## Ingredients

1  
chicken drumstick  
1/4 t  
salt  
1/2  
onion  
2  
eggs (hard boiled)  
4 T  
olive oil  
1/4 t  
salt  
1/4 c  
olive oil  
3 oz  
wheat flour (all-purpose)  
1/2 q  
milk (1/2 liter)  
1 T  
salt  
2  
eggs  
5 oz  
breadcrumbs (dried)  
1 c  
vegetable oil

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## Instructions

1. Remove the skin off chicken drumstick.
2. Bring a small pot with slightly salty water to a boil and simmer chicken drumstick for 18 - 20 minutes.
3. Drain water and chop chicken drumstick into very small pieces.
4. Hard boil eggs to your liking and then peel and chop.
5. Peel and chop finely half an onion.
6. Heat 4 tablespoons of olive oil in a pot. When warm add chopped onion & chopped chicken & hard-boiled eggs and 1/4 teaspoon of salt and cook over low heat for 10 - 12 minutes.
7. Add 1/4 cup of olive oil to the pot with the onion.
8. Once warm add the all-purpose flour and cook over low heat for 3 - 5 minutes whisking constantly with a balloon whisk until the mixture is smooth and turns a light golden color.
9. Slowly (1/4 a cup for each time) add the room temperature milk to the pot with the mixture and cook over medium heat whisking constantly. Season with 1 teaspoon of salt.
10. Bring it to a boil and cook over medium heat for 4- 5 minutes stirring continuously (taste and add more salt if needed). If the béchamel sauce is gritty you can use the blender to make it smooth.
11. Set the béchamel aside and let it cool for around 3 hours or until firm.
12. Whisk eggs in a bowl and put breadcrumbs in a plate.
13. Shape tablespoonsful of mixture and roll in breadcrumbs.
14. Dip in egg and roll in breadcrumbs again.
15. Heat 1 cup of vegetable oil in a skillet. When hot add croquettes in batches and fry until golden (1 -2 minutes each side).
16. Transfer croquettes to a plate.
17. Serve warm and enjoy your Chicken croquettes recipe! See more [Tapas recipes](#) [1]!

**Source URL:** <https://thespanishcuisine.com/recipes/chicken-croquettes>

### Links

[1] <https://thespanishcuisine.com/recipes/Spanish-Tapas>