

Chicken Tomato and Basil Sliders

Cream Puff (Pate' Choux) Shells

1/2 cup water

1/4 cup olive oil

1 teaspoon coconut sugar

1 cup rice flour

1 egg

1 egg yolk.

Bring water, oil and sugar to boil. Remove from heat add flour and stir until incorporated. Place into a stand mixer and add egg, beat until incorporated, then add the egg yolk. Spoon on to parchment lined sheet pan and bake at 400 degrees until lightly browned. Cool with oven door open until shells are set.

Filling:

12 ounces chicken (thigh or breast) cooked and seasoned with oregano, basil, garlic powder, and parmesan cheese.

2 roma tomatoes diced

1/4 cup olive oil

1/4 teaspoon garlic powder

Fresh basil and oregano

Warm oil slightly in saucepan and add 1/4 teaspoon garlic powder, add diced tomato. Cook until blended and add chicken. Add fresh oregano and torn basil leaves to liking. Let mixture cool. Cut shells in half and spoon or pipe mixture on to cream puff. Place tops back on and serve! Enjoy.