



M a c k e r e l P a t t i e s



4 Servings



30 minutes

Ingredients :

- Canned mackerel
- Breadcrumbs
- Egg
- Onion
- Garlic
- Fresh parsley
- Salt
- Black pepper
- Paprika
- Cooking oil



Instructions :

1. Drain the canned mackerel and gently flake it into a mixing bowl, removing any large bones.
2. Add breadcrumbs, egg, finely chopped onion, minced garlic, chopped parsley, salt, black pepper, and paprika to the bowl.
3. Mix everything until well combined and the mixture holds together easily.
4. Shape the mixture into evenly sized patties and let them rest for 10 minutes to firm up.
5. Heat cooking oil in a pan over medium heat.
6. Place the patties in the pan and cook for 3 to 4 minutes on each side until golden brown and crispy.
7. Remove from heat and serve warm with your favorite dipping sauce or side dish.