



Mackerel Patties



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 .