Hungarian Pork patties

1 lb. ground pork
1 lb. ground chicken
2 large eggs
1/2 cup bread crumbs (plain or Italian)
3 tbsp milk
2 tsp sweet ground paprika
1 garlic cloves minced
1 medium onion, minced
1/2 tsp salt
2 tsp sweet ground paprika
1/2 tsp pepper
1 small bunch of parsley leaves, finely chopped
   oil or lard for frying

1 Add all of the ingredients for the patties into a mixing bowl.
2 Season with salt, pepper and paprika,
3 Add finely chopped parsley. Mix until well combined.
4 Form egg size balls with your hands and roll them into breadcrumbs.
5 In a frying pan heat up oil or lard and slowly fry patties in batches on both sides until golden brown.

Enjoy, friends
Servings: 2 Yield: 2
Cooking Times:
Preparation Time: 10 minutes
Cooking Time: 15 minutes
Total Time: 25 minutes

Nutrition Facts:
Serving size: 1/4 of a recipe (32.3 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients. 2 of the recipe's ingredients were not linked. These ingredients are not included in the recipe nutrition data.

Amount per serving:

Calories1947% Daily Value* Total Fat 141.2g181% Saturated Fat 31g155% Cholesterol 555mg185% Sodium 1324mg58% Total Carbohydrate 29.5g11% Dietary Fiber 3.9g14% Total Sugars 5.8g Protein 136.8g Vitamin D 18mcg88% Calcium 175mg13% Iron 9mg49% Potassium 1818mg39%

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