

Portuguese Salt Cod Fritters

Yield: 27 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-salt-fish-pickle-recipe>

Ingredients:

- 10 ounces salted cod preferably thick pieces
- 14 ounces russet potatoes unpeeled
- 1 onion small, very finely chopped
- 2 tablespoons chopped parsley finely
- 3 large eggs
- vegetable oil for frying

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 3 grams
3. Cholesterol: 40 milligrams
4. Fat: 1.5 grams
5. Protein: 8 grams
6. Sodium: 750 milligrams

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