

Vietnamese Meat Pies (Pâté Chaud or Bánh Patê Sô)

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-meat-recipe>

Ingredients:

- 1 small onion diced, about 140g, 5oz or 1 cup
- 1/3 cup jicama minced, or canned water chestnut, about 4oz or 110g
- 1/2 pound ground pork 8 oz
- 1/3 pound liverwurst or French pâté, more to taste
- 1 tablespoon butter
- salt
- pepper
- 4 sheets frozen puff pastry 2 packages
- 1 egg
- 1 tablespoon butter
- 1 small onion diced, about 140g, 5oz or 1 cup
- 1/3 cup jicama minced, or minced canned water chestnut, about 4oz or 110g
- 1/2 pound ground pork
- 1/4 pound liverwurst 4oz, but you can add more to taste
- salt
- pepper
- 4 sheets frozen puff pastry 2 17.25oz packages
- 1 egg beaten

Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 205 milligrams
4. Fat: 32 grams
5. Fiber: 2 grams
6. Protein: 23 grams
7. SaturatedFat: 13 grams

8. Sodium: 530 milligrams

9. Sugar: 1 grams

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