



Cheeseburger Twisters

Ingredients

- 300 g Minced beef
- 1 tsp Vegetable oil
- 1 Small Onions, finely chopped
- 6 tbsp yellow Cheddar cheese, grated
- 2 pieces puff pastry
- 1 tbsp Tomato Ketchup
- 3 pieces pickles
- 3 tbsp MAGGI Sambosa Seasoning®
- 2 Mediums Tomatoes, diced
- 2 Mediums Cucumbers, diced
- 0.33 Head Lettuce, finely chopped
- 1 Medium fresh lemon juice
- 1 tbsp Olive Oil
- 1 pinch salt

Instruction

1. Preheat oven to 200°C and place rack on medium level.
2. Sauté beef in vegetable oil until cooked. Add diced onions, MAGGI® Samboosa Seasoning and cook for another minute.
3. Roll a large piece of puff pastry into a large square piece, spread top with ketchup, sprinkle meat mixture and pickles over the ketchup and cover with grated cheese. Cover the top with an additional piece of puffed pastry.
4. Press the dough so all the fillings are stuck together. Cut the filled pastry into 3 cm strips.
5. Gently pick up each strip and twist around itself and place on a baking pan.
6. Bake in oven until pastry is puffed and golden. Remove and allow to cool slightly before serving.

Nutrition

Carbohydrates	11.7 g
Energy	169.17 kcal
Fats	7.13 g
Protein	15.63 g

30 Minutes

6 Servings