



Shawarma Samboosa Cups With Tahini Sauce

Ingredients

- 2 tbsp Olive oil
- 1 Medium Onions, finely chopped
- 500 g Beef strips
- 1 Sachet MAGGI® Shawarma Mix
- 1 Medium Tomatoes, diced
- 30 pieces Samboosa sheets
- 2 tbsp Butter, melted
- 1 Medium Onions, finely chopped
- 2 pieces pickles, thinly slices
- 1 tsp Tahini
- 0.5 tsp Sumac

Instruction

1. Preheat oven to 180 degrees C and place rack on the medium level.
2. In a pan, sauté meat strips add the onions for 5 minutes and then add MAGGI® Shawarma Mix. Add tomatoes and toss it all together.
3. Cut the samboosa sheets into squares, brush each square with melted butter and put 2 layers to form 2 layers square.
4. Place these squares into a muffin tray. Keep aside.
5. Top the samboosa sheet dough with the beef shawarma mix for 15 minutes until the dough is golden brown.
6. Garnish with sumac and serve with pickles and tahini sauce top.

Nutrition

Carbohydrates	11.83 g
Energy	190.37 kcal
Fats	10.2 g
Protein	13.1 g

🕒 30 Minutes

⊕ 10 Servings