



Cheese Sambosa

Ingredients

- 100 g Akawi Cheese, grated
- 200 g Cheese, feta
- 100 g Cream Cheese
- 1 tbsp Olive oil
- 2 tbsp MAGGI Sambosa Seasoning®
- 300 g Fresh parsley, chopped
- 30 pieces puff pastry

Instruction

1. In a mixing bowl combine the Cheese, Olive Oil and MAGGI Sambosa Seasoning and mix thoroughly, add the Parsley (optional).
2. Place a samosa sheet on a clean flat work surface and place 1½ tbsp. (25g) of the Cheese filling on one end and fold samosa to form a triangle. Repeat with remaining filling and pastry.
3. Fry sambosas in hot oil until golden, or alternatively brush with oil and bake in the oven for a healthier alternative.

Nutrition

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| Carbohydrates | 9.54 g |
| Energy | 280.23 kcal |
| Fats | 22.37 g |
| Protein | 11.69 g |

16 Minutes

6 servings