



Maggi

## Oven-Baked Chicken Musakhan Sambosa



### Ingredients

- 50 g Olive Oil
- 0.5 cup Sumac
- 500 g Chicken breast
- 3 large Onions, sliced
- 50 g pine seeds, toasted
- 1 tsp White Pepper
- 30 pieces Samboosa sheets
- 1 tbsp MAGGI Sambosa Seasoning®
- 2 tbsp Cornflour
- 1 cup Water

### Instruction

1. Preheat oven to 190°C and place oven rack in middle position.
2. In a deep frying pan, heat olive oil, add onions and sauté on medium heat until soft.
3. Add chicken and sauté until chicken is half cooked.
4. Add sumac, white pepper, MAGGI® SAMBOSA MIX, and toasted pine seeds. Allow to simmer until chicken is fully cooked and the mixture has changed to the color of the sumac. Remove from heat and allow to cool.
5. Place a tablespoon of the cooled filling in a samosa pastry and roll into a triangle shape, sealing all corners using the mixture of cornstarch and water.
6. Bake in pre-heated oven for 20-25 minutes or until golden and crispy.

#### Nutrition

|               |             |
|---------------|-------------|
| Carbohydrates | 18.74 g     |
| Energy        | 350.74 kcal |
| Fats          | 24.62 g     |
| Protein       | 14.26 g     |

🕒 65 Minutes

⊕ 8 servings