



Gulash with minced meat

Ingredients

- 2 cubes Maggi® Chicken Bouillon
- 500 g Minced lamb
- 2 tbsp Vegetable oil
- 1 g Onion
- 2 Cloves Garlic
- 1 tsp Ground cinnamon
- 1 tsp whole black peppercorns
- 10 pieces Phyllo dough
- 0.5 cup Butter, melted
- 1 Medium Eggs

Instruction

1. Heat the vegetable oil in a large pan over medium heat. Add the onions and garlic, and sauté until they become translucent.
2. Add the minced meat to the pan and cook until browned. Add MAGGI® Chicken Bouillon Stir in cinnamon. Mix everything let it simmer for 5 minutes, Remove the pan from the heat and let the meat mixture cool slightly.
3. Take one sheet of filo pastry and brush it with melted butter. Place another sheet on top and repeat the process until you have four sheets stacked together.
4. Spoon a portion of the meat mixture onto one end of the filo pastry stack, leaving a border around the edges. Repeat the same steps with the top of the pie, adding 2-3 layers and brushing with butter.
5. Brush the top sheet with butter. With a sharp knife, cut the phyllo pie into pieces. Pour the milk and egg mixture evenly over the pie.
6. Bake in the preheated oven at 180°C for about 25-30 minutes, or until the filo pastry turns golden brown and crispy.

Nutrition

Carbohydrates	5.95 g
Energy	439.28 kcal
Fats	39.1 g
Protein	15.78 g

🕒 50 Minutes

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