



Three-way sambosa

Ingredients

- 2 tbsp Olive oil
- 150 g Onions, finely chopped
- 1 tbsp pine seeds, toasted
- 400 g Minced lamb
- 2 cubes Maggi® Chicken Bouillon
- 0.25 cup water
- 0.5 cup Mozzarella cheese
- 0.25 cup Raisins
- 1 tsp Ground Black Pepper
- 2 tbsp Coriander leaves, chopped
- 2 tbsp Fresh mint
- 500 g Ready-made Sambosa Pastry Sheets
- 0.5 cup water
- 2 tbsp Corn flour
- 2 tbsp Vegetable oil
- 1 Small Onion, finely chopped
- 250 g Chicken fillet, cut into 1cm cubes.
- 1 Small Green bell pepper, chopped
- 1 Medium Tomato, diced
- 10 g Tomato Paste
- 2 cubes MAGGI® Chicken Bouillon
- 0.25 cup water
- 2 tbsp Pine seeds
- 0.5 tsp Ground seven spices
- 500 g Samboosa sheets
- 0.5 cup water
- 2 tbsp Corn flour
- 400 g Peeled and cut potatoes to 1 cm cubes.
- 1 tbsp Vegetable oil
- 500 g Minced meat

Instruction

1. Warm olive oil in a pan. Cook onion and pine seeds over medium heat for 5 minutes or until golden brown.
2. Add the lamb and cook over medium heat for 5-8 minutes. Add MAGG® Chicken Bouillon cubes and water. Cook for another 3 minutes. Remove from heat and set aside to cool.
3. Add raisins, mozzarella cheese, coriander, mint, and black pepper to the meat mixture. Stir until well combined.
4. Place about a tablespoon of the filling on the samboosa pastry and roll to the desired shape, making sure the filling is completely covered. Brush with the cornstarch mixture to seal the ends of the pastry.
5. Pan fry rolled samboosa in hot vegetable oil and place on kitchen paper to drain excess grease.
6. Heat the oil in a saucepan and sauté onion and pine seed for 2 minutes, then add minced chicken and stir until chicken is cooked. Add capsicum, tomato, tomato paste, and seven spices. Stir over medium heat for 5 minutes. Add the MAGGI® Chicken Bouillon cubes and water and simmer for 5 minutes until the liquid is absorbed. until vegetables are almost tender.
7. Place about a tablespoon of the filling on the samboosa pastry and roll to the desired shape, making sure the filling is completely covered. Brush with the cornstarch mixture to seal the ends of the pastry.
8. Pan fry rolled samboosa in hot vegetable oil and place on kitchen paper to drain excess grease.
9. In a deep pan, heat vegetable oil, add potato cubes, and fry until golden. Remove and set aside.
10. In the same pan, brown minced meat, add chopped

- 2 Mediums Onions, finely chopped
- 1 cup Parsley, fresh
- 2 cubes MAGGI® Chicken Bouillon
- 0.25 cup water
- 1 tsp Ground Black Pepper
- 500 g Samboosa sheets
- 0.5 cup water
- 2 tbsp Corn flour

onions, and fry until the onions are translucent.

11. Add chopped parsley, the MAGGI® Chicken Bouillon cubes, and water, and simmer for five minutes until the liquid is absorbed.
12. Stir in previously fried potatoes, remove the filling from heat, cover, and cool down to room temperature.
13. Dissolve corn flour in cold water until smooth and milky.
14. Place about a tablespoon of the filling on the samboosa pastry and roll to the desired shape, making sure the filling is completely covered. Brush with the cornstarch mixture to seal the ends of the pastry.
15. Pan fry rolled samboosa in hot vegetable oil and place on kitchen paper to drain excess grease.

Nutrition

Carbohydrates	165.45 g
Energy	1677.55 kcal
Fats	82.96 g
Protein	67.6 g

55 Minutes

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