



Spiced Meat-Filled Samosas



Ingredients:

- 16-18 Samosa Patti Sheets
- 2 tablespoons Vegetable Oil + for Deep Frying
- $\frac{3}{4}$ cup Onion, divided (sliced)
- 10 ounces Ground Beef
- 2 teaspoons Ginger Garlic Paste
- $\frac{1}{2}$ teaspoon Ground Turmeric
- 1 teaspoon Coriander Powder
- 1 teaspoon Red Chili Powder
- 1 teaspoon Garam Masala Powder
- Salt to taste
- 1 teaspoon Lemon Juice
- 2 tablespoons Cilantro, chopped
- 2 tablespoons Dill, chopped
- $1\frac{1}{4}$ cup Scallion (Spring Onion), chopped
- 1 Green Chili
- 1 teaspoon Ghee
- Flour Paste (mixture of all-purpose flour and water)

Method:

1. Heat 2 tablespoons of vegetable oil in a pan over medium heat. Add half of the sliced onions and sauté until they turn translucent.
2. Add ginger garlic paste and sauté for another minute until the raw smell disappears.
3. Add ground beef and cook until it browns, breaking up any lumps with a spoon.
4. Stir in ground turmeric, coriander powder, red chili powder, Garam Masala powder, and salt. Cook for 2-3 minutes until the spices are fragrant and well combined with the meat.
5. Add lemon juice, chopped cilantro, dill, scallions, and green chili. Mix well and cook for another 2-3 minutes. Remove from heat and let the filling cool completely.
6. Take one Samosa patti sheet and fold it into a triangular cone. Seal the edges using the flour paste mixture.
7. Fill the cone with the prepared Keema (meat) filling, leaving some space at the top.
8. Fold the top edge of the cone over the filling and seal it with the flour paste to form a triangular Samosa shape.
9. Repeat with the remaining Samosa patti sheets and filling.
10. Heat vegetable oil in a deep frying pan over medium-high heat.
11. Once the oil is hot, carefully slide in the Samosas in batches and fry until they turn golden brown and crisp on all sides.
12. Remove the fried Samosas using a slotted spoon and drain excess oil on paper towels.