

## SAMBUSAS

From Bakar Family Farm
Louisville, KY • ahussein1352@gmail.com

PREPARATION: 30 MIN COOKING: 10 MIN READY IN: 40 MIN SERVINGS: ABOUT 8

### <u>Ingredients</u>

- 2 chicken bouillon cubes
- 1/2 tsp salt
- 1/4 yellow onion, diced
- 2 cloves garlic
- 2 tbsp cilantro
- 1 small bag frozen vegetable medley
- 2 small red potatoes
- 1lb. ground beef
- habanero pepper, diced, to taste
- 1/4 greep pepper, diced
- 2 tbsp olive oil
- egg roll wrappers

#### Directions

- 1. Thaw frozen vegetable medley.
- 2. Put ground beef in skillet with water on high heat, add 1/2 tsp salt, and boil for about 3 minutes.
- 3. Wash and chop two small red potatoes.
- Pour out water from beef, add chopped potatoes, frozen vegetables, cover, and cook, stirring occasionally, until beef is browned.
- 5. Dice 1/4 yellow onion and 1/4 green pepper, chop cilantro finely, mince 2 cloves of garlic, chop habanero (enough to taste), and put into a large bowl.
- 6. Add beef, potato, and vegetable medley mixture to the bowl and mix together. Set aside.
- 7. Cut one corner off wrapper, fold into a cone, add about 4 tsp of meat and veggie mixture, fold, and seal with water. See step-by-step on back.
- 8. Cover a pot or deep skillet in about 2 inches of olive oil, and heat until popping.
- 9. Fry sambusas until golden brown on one side, about one minute, then flip over. Repeat.
- 10. Allow to cool slightly and enjoy!



## SAMBUSAS

From Bakar Family Farm
Louisville, KY • ahussein1352@gmail.com

PREPARATION: 30 MIN

COOKING: 10 MIN READY IN: 40 MIN

SERVINGS: ABOUT 8

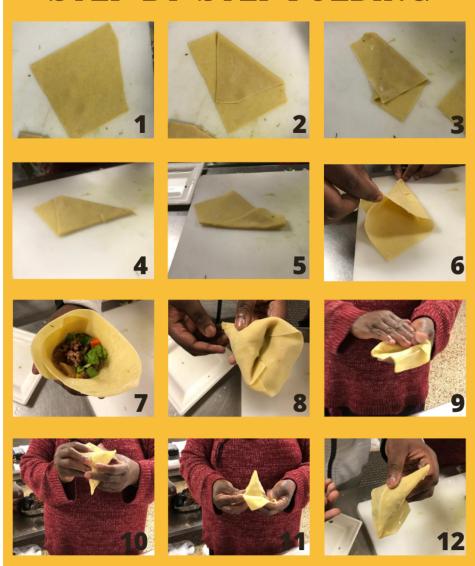
### <u>Ingredients</u>

- 2 chicken bouillon cubes
- 1/2 tsp salt
- 1/4 yellow onion, diced
- 2 cloves garlic
- 2 tbsp cilantro
- 1 small bag frozen vegetable medley
- 2 small red potatoes
- 1 lb. ground beef
- habanero pepper, diced, to taste
- 1/4 greep pepper, diced
- 2 tbsp olive oil
- egg roll wrappers

#### Directions

- 1. Thaw frozen vegetable medley.
- 2. Put ground beef in skillet with water on high heat, add 1/2 tsp salt, and boil for about 3 minutes.
- 3. Wash and chop two small red potatoes.
- 4. Pour out water from beef, add chopped potatoes, frozen vegetables, cover, and cook, stirring occasionally, until beef is browned.
- 5. Dice 1/4 yellow onion and 1/4 green pepper, chop cilantro finely, mince 2 cloves of garlic, chop habanero (enough to taste), and put into a large bowl.
- Add beef, potato, and vegetable medley mixture to the bowl and mix together. Set aside.
- 7. Cut one corner off wrapper, fold into a cone, add about 4 tsp of meat and veggie mixture, fold, and seal with water. See step-by-step on back.
- 8. Cover a pot or deep skillet in about 2 inches of olive oil, and heat until popping.
- 9. Fry sambusas until golden brown on one side, about one minute, then flip over. Repeat.
- 10. Allow to cool slightly and enjoy!

# STEP-BY-STEP FOLDING



# STEP-BY-STEP FOLDING

