



BAKAR FAMILY FARM

SAMBUSAS

From Bakar Family Farm

Louisville, KY • ahussein1352@gmail.com

PREPARATION: 30 MIN

COOKING: 10 MIN

READY IN: 40 MIN

SERVINGS: ABOUT 8

Ingredients

- 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 green 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.
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!



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STEP-BY-STEP FOLDING



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