

### Adapted Tanzanian Sambusa



Adapted from the Refugee Center

•	1	Tbso.	flour
•			

1 Tbsp. water

1 Tbsp. chopped fresh ginger

6 cloves garlic, minced

2 onions minced

2 tbsp. garam marsala seasoning

1 Tbsp. curry powder

1 Tbsp. turmeric powder

2 lbs. ground beef

1 package of egg roll wrappers

Salt and pepper to taste

1 quart cooking oil



Total cost:

Serving cost:

### Directions



Yield: 6

Serving size: 1

- Mix together the flour and water to make a paste.
- In a large mixing bowl, combine the garlic, ginger, garam marsala, curry and turmeric.
- Add the onions and ground beef and sauté over a low
- Heat the oil in a large pot to 365°.

- 5. Fold the wrapper into the shape of a cone and fill with the meat mixture.
- 6. Use the flour paste to glue the edges together.
- 7. Fry the Sambuusa's until golden brown.

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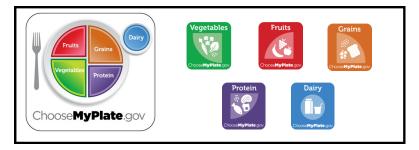
# **Fast Facts**

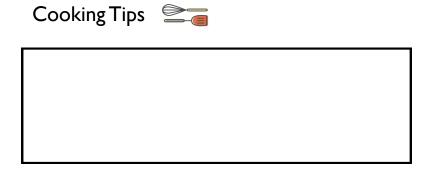


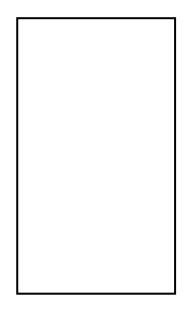












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