



# Tanzanian Sambusa



## Ingredients

Adapted from *the Refugee Center*

- 1 Tbsp. 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



## Directions



Yield: 6    Serving size: 1

Total cost:    Serving cost:

1. Mix together the flour and water to make a paste.
2. In a large mixing bowl, combine the garlic, ginger, garam marsala, curry and turmeric.
3. Add the onions and ground beef and sauté over a low heat.
4. 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 Sambusa's until golden brown.

Visit [secondharvestkitchen.org](http://secondharvestkitchen.org) to find more recipes, free classes, and ways to get involved!



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## Cooking Tips



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