

# Sambusa Recipe

Adapted from [My Somali Food](#) and [All Recipes](#)

Makes about 24 sambusas

## Sambusa filling ingredients

2 tablespoons oil  
1 small onion, chopped  
1 green chili or leek, chopped  
1 clove garlic, minced  
2 pounds ground beef  
1 cup cooked lentils  
2 teaspoons coriander powder  
2 tablespoons cilantro, finely chopped  
2 teaspoon cumin powder  
2 teaspoon cardamom powder  
1 teaspoon salt  
1 teaspoon pepper

## Flour paste ingredients

¼ cup all purpose flour  
¼ cup water, or as needed

1 package (14 ounces) of spring roll wrappers

Oil for frying

## Directions

1. Heat oil in a large skillet over medium-low heat. Add onion, chile/leek and garlic. Cook and stir until the onion is transparent. Add the ground beef. Cook and stir until the beef is just slightly pink
2. Add the lentils and season with coriander, cilantro, cumin, cardamom, salt and pepper. Continue cooking until the beef is browned and crumbly. Remove the skillet from the heat.
3. Mix the flour and water together in a small bowl to make a thin paste.
4. Using one wrapper at a time, fold into the shape of a cone. Fill the cone with the beef and lentil mixture, close the top and seal with the paste. Repeat until wrappers and/or filling are used up.
5. Heat enough oil to submerge sambusas in a deep fryer or large saucepan to 365 degrees F. Fry sambusas, a few at a time, in hot oil until golden brown.
6. Remove to a paper towel-lined plate.
7. Allow to cool for 3-5 minutes.