**Simple Meat samosa recipe: (own version)**

1 kg mince beef

Green onions+red onions (a handful each should be enough)

1 tbs of ginger and garlic paste

1 tsp coriander powder

1 tsp cumin seeds (powder)

Juice of I lime

Chillies(optional)

Salt

Dhania

**Method**

* Fry onions for about five minutes on low heat
* Add the ginger and garlic paste fry for 3-5 min as long as they do not stick on the pan
* Add the mince and cook for 5min or until it’s no longer red
* Add the spices (cumin n coriander) plus salt and cook till the meat is almost dry
* Add the chilies and lemon and cook till the meat is completely dry.
* Add dhania
* Let cool

**Cover (Google how to make samosa cover with video) makes 15 balls i.e 30 samosas**

½ kg all purpose flour

Mix with salt

Add 4tbs of oil

Water for kneading

Make sure the dough is soft but not sticky.

Let stand for 30 min

Roll into circles according to the size you want

Place on a mild hot pan for ½ a minute each side and put aside

Now cut one circle in to 2 halves brush with paste and fold into a cone

Fill with your mince and fry your samosa