



# FOOD Recognition

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## Food Recipe : Samosa

### Crispy Chicken Keema Samosas Recipe

Tasted Recipes

#### The Ingredients

- Chicken Mince - 250 gm
- Ginger Garlic Paste - 1 Tablespoon
- Onion - 1 Pcs Finely Chopped
- Cumin Seeds Powder - 1 Teaspoon
- Garam Masala (allspice mix) - 1/4 Teaspoon
- Lemon - 1 PC
- Spring Onion - 1/2 Cup
- Fresh Coriander Leaves - 1/4 Cup
- Salt - To Taste
- Turmeric - 1/4 Teaspoon
- Edible Oil - 1 Tablespoon (For Mince)
- Edible Oil - 1.5 Cup for Frying
- Samosa Strips - 20-25 Strips

#### Procedure

- Heat a small pan add 1 teaspoon oil in it and put the chicken mince in it. Add ginger garlic paste, salt and cook 5 minutes.
- Add cumin powder, turmeric, garam masala, and lemon juice. Add finely chopped onion. Let the mince cook for 10 minutes and add spring onion to it.
- Take ready samosa strip and fold it in a triangular shape. Fill the semi-cooked mince in it. Lock the other edge with wet flour paste.
- Heat oil in a pan. Reduce the flame to medium and put the samosas in the oil. Deep fry the samosas until golden.
- Your Crispy Chicken Keema Samosas are ready to serve. Serve it with lemon.