

Mutton Keema Samosa

Yield: 10 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-keema-samosa-recipe>

Ingredients:

- 250 grams keema mutton, minced mutton
- 1 onion large, finely chopped
- 2 green chillies finely chopped
- 7 mint leaves finely chopped
- 2 tablespoons coriander finely chopped
- 1 bay leaf
- 4 black pepper
- salt as required
- 2 pods garlic
- 1/2 inch ginger sliced
- oil as required, for deep frying
- 1 cup all purpose flour
- 2 tablespoons butter chilled, cubes
- 1/2 teaspoon salt
- water as required, to knead

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 25 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 4 grams
8. Sodium: 230 milligrams
9. Sugar: 1 grams

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