

Sambousek (Lebanese Meat-Filled Savory Pies)

Yield: 4 min
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/lebanese-cheese-sambousek-recipe>

Ingredients:

- 2 1/2 cups all-purpose flour plus more for dusting
- 3/4 teaspoon sea salt
- 2 teaspoons baking powder
- 2 tablespoons butter softened
- 3/4 cup water
- 3/4 pound ground beef 10% fat
- 1 white onion small, minced
- 1/4 cup Italian parsley chopped
- 3/4 teaspoon sea salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon paprika
- 1/4 teaspoon allspice
- 1/4 teaspoon canela
- 1 cup vegetable oil for frying

Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 75 milligrams
4. Fat: 74 grams
5. Fiber: 3 grams
6. Protein: 24 grams
7. SaturatedFat: 13 grams
8. Sodium: 1250 milligrams
9. Sugar: 1 grams
10. TransFat: 2.5 grams

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