

# Vegetarian Chinese Samosa

Yield: 12 min  
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-samosa-recipe-video>

## Ingredients:

- 2 cups whole wheat flour vivatta - chakki atta
- 1 pinch salt
- 1/4 cup ghee
- 1 cup noodles cooked chinese thin
- 2 medium carrots finely chopped
- 12 green beans finely chopped
- 1 capsicum large green, finely chopped
- 1/2 cup cabbage finely chopped
- 2 inches ginger piece of, grated
- 3 cloves garlic finely chopped
- 1 green chili finely chopped
- 3 stalks spring onions green, finely chopped
- 1 teaspoon chili sauce sweet and spicy red
- salt
- black pepper

## Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 5 milligrams
4. Fat: 4 grams
5. Fiber: 3 grams
6. Protein: 4 grams
7. Sodium: 105 milligrams
8. Sugar: 1 grams

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