

# Samoussa

from Chef Ritha Mwida

## Ingredients

1 lb ground beef  
3 cloves garlic, minced  
1 large onion, chopped  
1 cup green pepper, chopped  
¼ cup cilantro, chopped  
¼ cup green onion, chopped  
½ tsp black pepper  
1 tsp salt  
oil, for frying  
Samoussa wrappers

## Method

In a large sauté pan, cook the ground beef with garlic, onion, green pepper, and spices. Add cilantro and green onions at the end for flavor. Fill the wrappers with the meat mixture, then fold them into triangles. Fry in hot oil until golden brown and crispy.



ATLANTA BOTANICAL GARDEN