

✂ YIELD: ~40-45 PIECES

My Mom's Crispy Beef Samosas

prep time: 45 MINUTES

cook time: 15 MINUTES

total time: 1 HOUR

Crispy, crunchy beef samosas (or keema samosas) are eaten all around the world! We start by making a delicious beef filling then wrap it up into cute little triangles using spring roll wrappers. Bake or fry them fresh, or you can freeze these for later too!

Ingredients

- 1 pound (90–95%) lean ground beef
- 1 ½ teaspoon EACH: ginger paste AND garlic paste
- 1 teaspoon kosher salt
- 1 teaspoon Indian chili powder (or ½ teaspoon cayenne)
- ½ teaspoon EACH: red pepper flakes AND garam masala
- ¼ teaspoon turmeric
- 2 small onion, finely chopped (~10 ounces chopped)
- ½ bunch cilantro, chopped
- 1 Serrano peppers, seeded and minced
- 1 tablespoon fresh lemon juice
- 28-30 spring roll sheets, cut into 3 pieces (see notes)
- 1 egg white, whisked
- Oil, for frying



Instructions

- 1 **BOIL:** Add the ground beef to a sauté pan over medium-high heat. Cook and crumble the meat for 1 minute then, add 1 cup of water. Continue to break the ground beef down and cook for 5 minutes or until the meat is almost cooked. Drain the ground beef in a sieve in the sink, but don't let it sit in the sieve for too long.
- 2 **SAUTE:** Immediately add the ground beef back to the same saucepan. You want it to still have some water so the seasonings combine easily. Season with salt, chili powder, red pepper flakes,

garam masala, turmeric, ginger paste, and garlic paste. Cook over medium-high heat for 3-4 minutes until the seasonings are fragrant and combine with the ground beef. If the mixture is too dry, where the seasonings won't combine, add 1-2 tablespoons of water but make sure you dry the meat out completely. Remove and allow the beef filling to cool in a bowl.

- 3 **MIX:** Once the ground beef is cooled to room temp, add onions, cilantro, serrano, and lemon juice and toss to combine. Taste and adjust with more salt to preference.
- 4 **WRAP:** Add 2 tablespoons of ground beef to the pocket of the spring roll sheets (see images above for directions.) I like to do a 2-ply with the sheets to make them extra crispy but you can do a single wrap if you've made these before successfully. Fry or freeze.
- 5 **FREEZE:** Place the samosas in a single layer on a large sheet pan and pop them into the freezer for 3-4 hours. When frozen, pop the samosas into a freezer-safe bag and freeze until ready to fry. I fry from frozen!
- 6 **OR FRY:** Heat a few inches of oil in a saucepan to 365°F. Add a few samosas at a time and fry them until golden brown and crispy, about 5-8 minutes.

Notes

Ginger and garlic paste: You can find this easily now in most mainstream grocery stores. If you're using a blend of ginger and garlic paste, replace it with 1 tablespoon total.

Spring roll wrappers: These are different from egg roll wrappers. They are easily available in Indian/Asian grocery stores. Look for brands like Spring Home or Wei-Chuan. They are also sometimes labeled Lumpia wrappers.

Air Fryer Directions: spray one side of the samosa and add them to a preheated air fryer at 375°F for 15-20 minutes, flipping halfway and spraying the other side as well.

Reheat: Reheat the samosas in an air fryer at 330°F for 8-10 minutes flipping halfway through.

Frozen Samosas: will last for up to 4 months in the freezer.

<https://littlespicejar.com/beef-samosas/>

Explore More

search text



SHOW ALL