

Samosas

Indian · Appetizer · Hard · 70 min total · Serves 12

Crispy triangular pastries filled with spiced potatoes and peas — India's favorite street snack.

Ingredients

- 3 large potatoes (boiled and mashed)
- 0.5 cup green peas
- 1 tsp cumin seeds
- 1 tsp garam masala
- 2 green chili (minced)
- 1 tsp ginger (grated)
- 3 tbsp cilantro (chopped)
- 24 samosa wrappers (or spring roll wrappers)
- 3 cups vegetable oil (for frying)
- 0.75 tsp salt

Method

1. Heat oil. Add cumin seeds until sizzle. Add ginger, chili, peas, garam masala, salt. Cook 3 min.
2. Mix with mashed potatoes and cilantro. Cool.
3. Fill each wrapper with 2 tbsp filling. Fold into triangle, seal with water-flour paste.
4. Fry at 350F 4-5 min until golden and crispy. Drain.
5. Serve hot with mint chutney and tamarind chutney.

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