

Samosas

Indian · Appetizer · Medium · 45 min total · Serves 12

Crispy fried pastries filled with spiced potatoes, peas, and herbs.

Ingredients

- 12 samosa wrappers (or spring roll wrappers)
- 3 medium potatoes (boiled, mashed)
- 0.5 cup peas
- 1 small onion (finely diced)
- 1 tsp ginger (grated)
- 1 minced green chili
- 1 tsp cumin seeds
- 1 tsp garam masala
- 0.5 tsp chaat masala
- 0.75 tsp salt
- 2 cups oil (for frying)

Method

1. Sauté cumin, onion, ginger, chili 3 min.
2. Add mashed potatoes, peas, spices. Cook 3 min. Cool.
3. Fill each wrapper with 2 tbsp filling. Fold into triangle.
4. Deep fry at 350°F 4-5 min until golden. Serve with chutney.

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