

# SAMOSAS

## FILLING:

Heat 2T oil on med, then add 2t cumin seeds, 2t mustard seeds, and 3 dry (red) chillies.

When the seeds look a little browned, turn the heat on low and add 1 1/2T of ground ginger-garlic paste, 1/2t turmeric powder, 2t red chili powder, and 2t salt. Turn the heat back to medium and stir for a few minutes.

Add 4 large white potatoes (peeled and cubed into small pieces). Add enough water to cover the potatoes. Once the water starts to boil, turn the heat to low and let cook until the potatoes are mushy. If the water starts to dry up before this happens, add more.

When the potatoes are soft, add 1c frozen peas (optional). Then add 1T cumin powder, 1T coriander powder, and 3T lemon juice. Adjust salt to taste. You shouldn't need to add water if the peas are frozen--they generally cook with just the steam.

Let the water dry up (the potatoes should be soft and the peas should be cooked).

## OUTER SHELL:

Preheat oven to 350.

I use the Pepperidge Farm puff pastry SHEETS (not shells) for the outer portion. It makes things so much simpler. Let the sheets thaw about 1/2 hour then open them (lay flat) so that they can finish thawing. Cut each sheet into 9ths, spoon 1t. of filling into each square. Dab two sides of the square with a little water, just enough to moisten the sides, then fold over diagonally to form a triangle. Press the sides together--if you don't press them well, the filling will come out upon baking. Lay on a foil cookie sheet.

Beat one egg until the white and yolk is mixed. Brush some of the egg onto the triangle in the cookie sheet before baking for a glossy finish.

Bake for 15-20 min until golden. Enjoy! ☺