

Sanjiv's Samosas

Prep Time

30 minutes

Cook Time

10 min

Serves

7-8

Ingredients

4 Medium-sized potatoes

1/4 cup frozen peas

1/2 tsp garam masala

1 tsp salt

2 tbs cilantro, chopped

1/2 tsp cumin seeds

1/8 tsp red chili powder
(optional)

8 10 inch tortillas

1/4 cup all purpose flour

1/8 cup water

Oil for frying

Steps

- 1 Microwave 4 potatoes for 4-5 minutes, until soft. Let cool.
- 2 Microwave peas for 30 seconds.
- 3 Peel potatoes. Mash in a large bowl.
- 4 Add peas, garam masala, salt, cumin, cilantro, chili powder (if desired) to bowl and mix well.
- 5 Mix flour and water to create a thick paste.
- 6 Cut tortilla in half. Fold to create a cone and seal overlapping tortilla with water-flour paste. Add potato mixture, leaving space to seal the samosas on top.
- 7 Heat oil in a frying pan. Fry samosas until golden brown.