

DINNERLY



Samosa Lettuce Cups with Creamy Garlic Sauce



20-30min



2 Servings

The ideal interactive dinner that'll keep your tastebuds doing the swish swish and hands catching every last garam masala-spiced chickpea morsel that busts out of these crisp lettuce cup. Especially, when the room starts to take sides during Super Bowl pre-game on who the real GOAT is. Move over Aaron Rodgers fans—it's clearly Left Shark. We've got you covered!

WHAT WE SEND

- 1 russet potato (1 lb)
- garlic (use 2 large cloves)
- 1 romaine heart
- 1 can chickpeas
- 1 container Greek yogurt ¹
- garam masala (use 2½ tsp)
- 5 oz peas

WHAT YOU NEED

- kosher salt & ground pepper
- butter ¹
- neutral oil, such as vegetable
- white wine vinegar (or apple cider vinegar)

TOOLS

- medium saucepan
- colander
- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

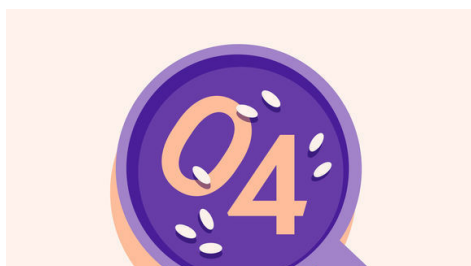
NUTRITION PER SERVING

Calories 640kcal, Fat 24g, Carbs 85g, Protein 26g



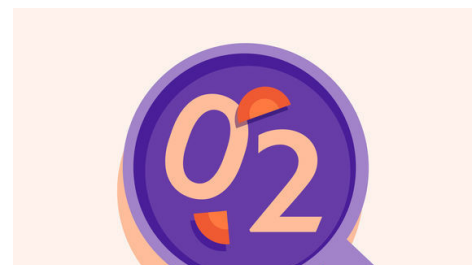
1. Boil & mash potatoes

Peel **potato** and cut into 1-inch pieces. Transfer to a medium saucepan along with **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring a boil, then uncover and cook until tender, about 8 minutes. Reserve ½ **cup cooking water**. Drain potatoes, then return to pot with **2 tablespoons butter**. Using a potato masher or fork, coarsely mash. Set aside until step 4.



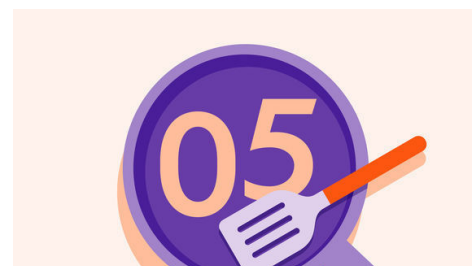
4. Cook samosa filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **2½ teaspoons of the garam masala** and **remaining 1 teaspoon chopped garlic**; cook until fragrant, about 30 seconds. Stir in **chickpeas, potatoes, __peas, reserved cooking water**, and **2 teaspoons vinegar**; season with **salt** and **pepper**. Cook, stirring occasionally, until warmed through, 2–3 minutes.



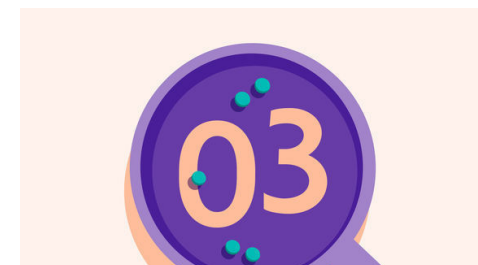
2. Prep ingredients

While potatoes cook, peel and finely chop **2 teaspoons garlic**. Rinse and dry **6–8 whole romaine leaves**; wrap in a damp towel and set aside until ready to serve. Drain and rinse **chickpeas**.



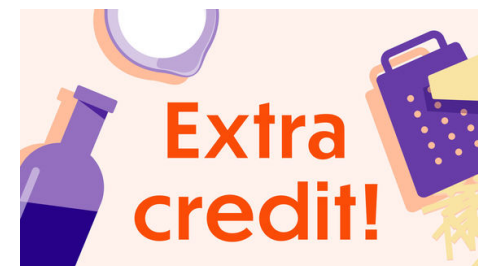
5. Assemble & serve

Arrange **romaine leaves** on plates. Spoon **samosa filling** onto **lettuce cups**. Drizzle **some of the creamy garlic sauce** over and serve **remaining garlic sauce** on the side. Enjoy!



3. Make creamy garlic sauce




In a small bowl, combine **yogurt** and **1 teaspoon of the chopped garlic**. Slightly thin sauce by stirring in 1 tablespoon water at a time, as needed; season with **salt** and **pepper**. Set aside until ready to serve.



6. Make it a touchdown!

Make these samosas pop with flavor by mixing up a zesty chutney! Combine grated ginger, chopped fresh cilantro, chopped jalapeño, lime juice, and oil; season with a pinch each of salt, pepper, and sugar. Serve alongside to spoon over, as desired.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**