



Oven-Fried Potato Samosas

with Tomato-Ginger Chutney



40-50min



2 Servings

There's a lot to love about these crisp, oven-baked samosa pockets. The curried potato and pea filling is brimming with flavor. The tortilla "pockets" encase the filling perfectly and crisp up in the oven (that's right, no greasy stovetop!). Plus, there's a homemade tomato chutney that is sweet, tangy, and warming. (2-p plan makes 16 samosas; 4-p plan makes 24—nutrition reflects 1 samosa)

What we send

- 3 Yukon gold potatoes
- ¼ oz fresh cilantro
- 2 plum tomatoes
- 1 shallot
- 1 oz fresh ginger
- 2 (½ oz) apricot preserves
- ¼ oz curry powder
- ¼ oz cumin seeds
- 5 oz peas
- 4 (10-inch) flour tortillas ^{1,6}

What you need

- kosher salt & ground pepper
- neutral oil
- 1 large egg ³
- apple cider vinegar (or white wine vinegar)
- 4 Tbsp butter ⁷

Tools

- large saucepan
- microplane or grater
- medium skillet
- potato masher or fork
- rimmed baking sheet

Cooking tip

Check out our samosa folding video:
<http://bit.ly/how-to-fold-samosas>

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 140kcal, Fat 7g, Carbs 17g,
Protein 3g



1. Cook potatoes

Preheat oven to 425°F with a rack in the upper third. Scrub **potatoes**, cut into 1-inch pieces, and place in a large saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil, then uncover and cook until fork-tender, about 8 minutes. Drain potatoes and set aside. Reserve saucepan.



4. Make filling

Heat **2 tablespoons oil** in reserved saucepan over medium. Add **all of the curry powder** and **1 teaspoon cumin seeds**; cook, stirring until fragrant, 1 minute. Add **potatoes, peas, 4 tablespoons butter**, and **half of the cilantro**; stir until butter melts. Coarsely mash using a potato masher or fork. Season to taste with **salt** and **pepper**.

Generously **oil** a rimmed baking sheet.



2. Start chutney

Finely chop **cilantro leaves and stems**. Coarsely chop **tomatoes**. Finely chop **shallot**. Finely grate **all of the ginger**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **shallot** and **grated ginger**. Cook, stirring, until shallots are softened, about 3 minutes.

In a small bowl, beat **1 large egg**. Set aside for step 5.



5. Assemble samosas

Cut **tortillas** into quarters, then arrange on a work surface with rounded edges toward you. Add **2 tablespoons of filling** to center of each tortilla. Brush edges of tortillas with **egg wash**. Fold 1 side of each tortilla over filling and press down slightly. Fold remaining side over and press to seal. Fold top edge down; pinch corners to seal. Repeat with remaining tortillas.



3. Finish chutney

Add **tomatoes, apricot preserves, ¼ cup water, 1 teaspoon vinegar**, and **½ teaspoon salt**. Bring to a boil; reduce to a simmer and cook, stirring occasionally, until tomatoes are softened and chutney is thickened, 6-7 minutes. Use a fork to mash chutney until mostly smooth.



6. Bake samosas & serve

Place **samosas**, seam side down, on prepared baking sheet. Bake on upper oven rack until golden and crisp, flipping halfway, about 20 minutes.

Stir **remaining cilantro** into **chutney** and season to taste with **salt** and **pepper**.

Serve **samosas** with **chutney** alongside for dipping. Enjoy!