



Oven-Baked Indian Samosa Pockets with Yogurt Dipping Sauce



30min



2 Servings

Caught those fresh-out-of-the-oven feels? We don't blame you. Enter: Oven-baked samosa pockets packed with peas, potatoes, curry powder, and cilantro. Warm and toasty inside and out. Oh, and it all comes together in a flash! We've got you covered!

WHAT WE SEND

- 3 potatoes
- ¼ oz fresh cilantro
- 2 (¼ oz) curry powder
- 5 oz peas
- 6 (8-inch) flour tortillas ^{1,6}
- 4 oz Greek yogurt ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- 4 Tbsp butter ⁷

TOOLS

- rimmed baking sheet
- large saucepan
- potato masher or fork

ALLERGENS

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

NUTRITION PER SERVING

Calories 950kcal, Fat 43g, Carbs 124g, Protein 25g



1. Cook potatoes

Preheat oven to 425°F with a rack in the upper third. Lightly **oil** a rimmed baking sheet.

Scrub **potatoes** and cut into ½-inch pieces. Place in a large saucepan with a **generous pinch of salt** and enough water to cover by 1 inch. Cover and bring to a boil over high; uncover and cook until tender, about 8 minutes. Drain potatoes and transfer to a bowl. Wipe out saucepan; reserve for step 3.



2. Prep cilantro

While **potatoes** cook, finely chop **cilantro leaves and stems**.



3. Make potato filling

Heat 2 **tablespoons oil** in reserved saucepan over medium. Add **all of the curry powder**; cook, stirring, until fragrant, about 1 minute. Stir in **potatoes, peas, half of the chopped cilantro**, and 4 **tablespoons butter** until butter is melted, about 2 minutes. Coarsely mash with a potato masher or fork; season with **salt and pepper**.



4. Roll & bake samosas

Place **tortillas** on a work surface. Divide **potato filling** among tortillas, spreading into a 5-inch square. Fold sides over filling, then tightly roll up like a burrito.

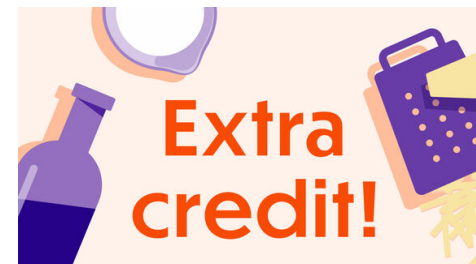
Place **samosas** seam-side down on prepared baking sheet, then brush tops and sides with **oil**. Bake on upper oven rack until golden and crisp, 10–20 minutes.



5. Season yogurt & serve

While **samosas** bake, in a small bowl, thin **Greek yogurt** by mixing in 1 **teaspoon water** at a time until it drizzles from a spoon; season to taste with **salt and pepper**.

Slice **samosa pockets** in half, if desired. Top with **remaining cilantro** and serve with **seasoned yogurt** alongside for dipping. Enjoy!



6. Take it to the next level

Every samosa deserves a chutney. Whip up a quick version by combining grated ginger, chopped cilantro, jalapeño, lime juice, olive oil, salt, and pepper. Drizzle over tops of samosas or serve on the side for dipping!