



Potato Samosa Bake

with Cilantro Chutney & Salted Yogurt



30-40min



2 Servings

This dish has all of the components of a potato and pea samosa but deconstructed into a satisfying veggie bowl that's full of bold flavors! Tender roasted potatoes and onions are combined with the sweetness of peas and delicate spinach. The vegetables are tossed in a punchy, gingery chutney and served on a bed of savory yogurt sauce. This is a flavor bomb in a bowl!

What we send

- 2 potatoes
- 1 red onion
- 1 oz fresh ginger
- 1 lime
- ½ oz fresh cilantro
- 1 jalapeño chile
- 5 oz baby spinach
- 5 oz peas
- 4 oz Greek yogurt ⁷

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

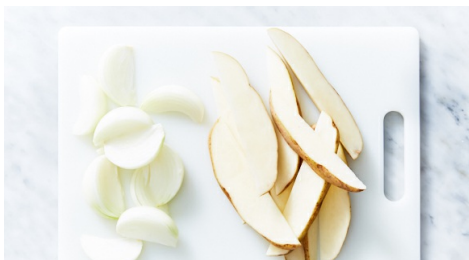
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 610kcal, Fat 34g, Carbs 67g, Protein 16g



1. Prep potatoes, onions

Preheat oven to 425°F with top rack 4-6 inches from heat source. Scrub **potato** (no need to peel) and cut in half lengthwise; cut each half into ½-inch wedges lengthwise.

Trim ends from **onion**, then halve and peel; cut each half into ½-inch wedges through the core.



2. Roast potatoes, onions

In a large bowl, toss **potatoes** and **onions** with **1½ tablespoons oil**; season with **½ teaspoon salt** and **¼ teaspoon pepper**. Scrape onto a rimmed baking sheet. Roast until potatoes are golden brown and onions have softened, stirring once, 20-25 minutes.



3. Prep chutney

Meanwhile, peel and finely grate **2 teaspoons ginger** (save rest for own use). Juice **lime**. Pick **¼ cup of whole cilantro leaves**. Finely chop **remaining cilantro leaves and stems**.

Cut **jalapeño** in half, remove seeds and stem, then finely chop 1½ tablespoons (or more or less depending on your heat preference). Chop **spinach** into 1-inch pieces.



4. Make chutney

In a medium bowl, combine **grated ginger**, **chopped cilantro**, **jalapeño**, and **2 tablespoons lime juice**. Stir in **3 tablespoons oil** and season with **¼ teaspoon each of salt, pepper, and sugar**.



5. Add spinach & peas

Add **peas** and **spinach** to baking sheet, stirring to combine. Roast until peas are cooked and spinach is wilted, 3-4 minutes. Remove sheet from the oven.

Add **chutney** and stir until vegetables are coated. Season to taste with **salt** and **pepper**.



6. Season yogurt

Scrape **yogurt** into a small bowl. Add **1½ teaspoons of each oil and water**, **½ teaspoon salt**, and **¼ teaspoon pepper**; whisk until smooth.

Spoon **yogurt** into shallow bowls and top with **potato mixture**. Drizzle with **olive oil** and garnish with **reserved whole cilantro leaves**. Enjoy!