



Oven Baked Potato Samosa Pockets

with Tomato-Ginger Chutney



40-50min



2 Servings

There's a lot of love about these crisp, oven-baked samosa pockets. The curried potato and pea filling are 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. But most of all, we love that it's on the menu for dinner tonight.

What we send

- 3 Yukon gold potatoes
- ¼ oz fresh cilantro
- 2 plum tomatoes
- 1 shallot
- 1 oz fresh ginger
- 1 oz apricot preserves
- ¼ oz curry powder
- ¼ oz cumin seeds
- 5 oz peas
- 6 (8-inch) flour tortillas ¹

What you need

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

Tools

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

Allergens

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

Nutrition per serving

Calories 1000kcal, Fat 58g, Carbs 143g, Protein 34g



1. Cook potatoes

Preheat oven to 425°F with a rack in the upper third. Scrub **potatoes** and cut into 1-inch pieces. Place potatoes in a large saucepan. Add a **generous pinch of salt** and enough water to cover by 1-inch. Cover and bring to a boil, then uncover and cook until tender when pierced with a fork, about 8 minutes. Drain potatoes and set aside. Reserve saucepan for step 4.



2. Start chutney

While **potatoes** cook, finely chop **cilantro leaves and tender 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 **shallots** and **grated ginger**. Cook, stirring, until shallots are softened, about 3 minutes.



3. Finish chutney

Add **tomatoes, apricot preserves, ¼ cup water, 1 teaspoon vinegar, ½ teaspoon salt**, and season with **pepper**. Bring to a simmer, then reduce heat to medium and cook, stirring occasionally, until tomatoes are softened and **chutney** is thickened, about 5 minutes. Use a fork to mash chutney until mostly smooth.



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, about 1 minute. Add **potatoes, peas, 4 tablespoons butter**, and **half of the cilantro**; stir until butter is melted, 2 minutes. Coarsely mash using a potato masher or fork. Season with **¾ teaspoon salt** and **a few grinds of pepper**.



5. Bake samosas

Place **tortillas** on a work surface; mound **filling** (about ½ cup) in the center of each, then spread into 5-inch circles. Fold tortilla sides over filling, then tightly roll up like a burrito. **Oil** a rimmed baking sheet. Place **samosas**, seam side down, on prepared baking sheet and brush tops and sides with **oil**. Bake on upper oven rack until golden and crisp, about 20 minutes.



6. Finish & serve

Stir **remaining cilantro** into **chutney** and season to taste with **salt** and **pepper**. Serve **samosas** with **chutney** alongside for dipping. Enjoy!