

Pea & Potato Samosas

Yield: Serves 12-16

Total Time: 90 minutes

Ingredients:

Dough

- 2 Cups of All Purpose Flour
- 1/4 Cup of Melted Irish Butter
- 1/2 Teaspoon of Salt
- 1/2 Teaspoon of Ground Garam Masala
- 1/2 Teaspoon of Ground Cumin
- 1/2 Cup Warm Water
- 1 Quart of Corn Oil

Filling

- 4 Potatoes
- 1 Cup of Frozen Peas
- 1/2 Teaspoon of Grated Ginger
- 1/2 Teaspoon of Grated Garlic
- 1 Finely Chopped Yellow Onion
- 2 Tablespoon of Finely Chopped Cilantro
- 1 Lemon
- 1 Teaspoon of Cumin

- 1 Tablespoon of Ground Coriander
- 1/2 Teaspoon of Turmeric
- 1 Teaspoon of Ground Garam Masala
- 1 Teaspoon of Red Chili Powder
- 2 Green Chilies (Thai or Birdseye)
- 1 Teaspoon of Kosher Salt
- 3-4 Tablespoons of Olive Oil

Equipment Needed:

- Cutting Board
- Knife
- Parchment Paper
- Measuring Cup
- Juicer
- Fine Grater
- Tongs/Spatula
- Rolling Pin
- Pot
- Mixing Bowls
- Serving Dishes
- Wooden Spoon

Prep:

- Get a cutting board and sharp knife
- Finely chop one yellow onion and set aside
- Remove the tail of 2 green chilies (Thai green chile or birds eye green chile, no substitutions) and finely chop the chilies and set aside
- Finely chop a small handful of fresh cilantro, with stems removed, and set aside
- Get a grater and finely grate a small piece of fresh ginger with outer peel removed and set aside
- Remove the peel of 1-2 garlic cloves and finely grate and set aside
- Slice 1 lemon and juice the lemon with a juicer, set lemon juice aside
- Boil 1 cup of frozen peas and drain and set aside



Directions:

Dough

- Get a large mixing bowl or KitchenAid Mixing Bowl
- Pour 2 cups of all-purpose flour, ½ teaspoon of ground garam masala, ½ teaspoon of cumin, ½ teaspoon of kosher salt into the bowl
- Add ¼ cup of melted butter into the bowl
- Using a KitchenAid mixer or handheld mixer, mix all ingredients together
- With mixer still on, gradually add ½ cup of warm water and mix
- After the dough is properly mixed set aside with a wet towel covering the bowl for 20 minutes

Pea & Potato Filling

- Get a pot and put it on the stove and turn the gas/electric knob to a medium to high setting
- Then pour 6-8 cups of water and four rinsed potatoes and boil the potatoes until tender
- Once the potatoes are done boiling set the pot aside and drain the water and pour cool water over the potatoes and peel the outer skin of the potatoes and discard skin, and set skinned boiled potatoes aside
- Place the pot back on the stove and turn the gas/electric knob to a low to a medium setting
- Pour 3-4 tablespoons of olive oil onto the heated pot
- Pour 1 finely chopped yellow onion, ½ teaspoon of grated ginger, ½ teaspoon of grated garlic, 1 tablespoon of finely chopped cilantro, 2 finely chopped green chilies onto the pot and sauté
- After the ingredients are sautéed then add the four skinned boiled potatoes and mix with a wooden spoon (use the wooden spoon to finely mash the potatoes and mix all ingredients)
- Then add 1 tablespoon of ground coriander, ½ teaspoon of turmeric, 1 teaspoon of ground garam masala, 1 teaspoon of red chili powder, 1 teaspoon of cumin, 1 teaspoon of kosher salt into the pot with potatoes and mix
- Once all ingredients are mixed and mashed together then pour in the lemon juice and mix
- Then fold in 1 cup of green peas and then sprinkle 1 tablespoon of finely chopped fresh cilantro and mix, then set aside

Samosas

- After the dough has set for 20 minutes remove the dough from the mixing bowl and place on parchment paper



- Knead the dough and then divide the dough into 12-16 equal portions (make 12- 16 medium size balls)
- Get a rolling pin and roll 1 small ball into a round circle about the size of a corn tortilla
- Then get 1-2 teaspoons of the potato filling and place in the center of the round dough circle and fold the dough over to seal the filling, shaping the dough into a triangle and set aside
- Repeat this process until all the dough and potato filling is finished and samosas are shaped into a triangle
- Get a pot and put it on the stove and turn the gas/electric knob to a medium setting
- Pour 1 quart of corn oil into the pot and let the oil get hot (make sure to not boil the oil)
- Gently place 1-2 samosas into the hot oil in the pot, make sure to space them apart
- Cook the samosas until golden and crispy, about 2-3 minutes, and then using tongs or a spatula flip over each samosa to cook the other side until golden and crispy
- After each samosa is golden and crispy on both sides gently remove with tongs or spatula onto a paper towel covered plate and let the excess oil drain
- Repeat this process until all the samosas are cooked golden crispy
- Serve with a side of your favorite chutney

*****Feel free to add more of the ingredients and season to suit your taste buds*****