

SAMOSAS

Prepared by: Ryan McElwain, January 2018

Makes 4 dozen

2 pounds russet potatoes, cubed
2 tablespoons olive oil
1 cup yellow onion, diced (about 1 medium onion)
2 tablespoons minced jalapeno
2 tablespoons minced ginger
1 ½ cups frozen peas, thawed
2 teaspoons whole cumin seeds, toasted and crushed
1 teaspoon garam masala
2 teaspoons salt (or to taste)
½ teaspoon pepper
1 lime, juiced
4 tablespoons cilantro leaves, finely chopped
1 package (12-ounces) small square wonton wrappers
Cooking spray

Preheat oven to 450 degrees.

Put potatoes in a pot covered with cold water. Bring to boil and simmer until cooked through, about 15 minutes. Allow to cool for 10 minutes and then use a fork to mash and fluff the potatoes. Place in a mixing bowl.

In a large pan, saute oil, onions, jalapeno, ginger and peas for about 5-6 minutes. Add cumin and garam masala and saute another minute. Pour over mashed potatoes.

To potatoes add salt, pepper and lime juice to taste and stir in cilantro.

To form the samosas, take a tablespoon of the cooled filling and place in center of the wonton wrapper. Fold edges of wrapper over into shape of a rectangle. Seal the edges of the wrapper with water and press closed with fork. Repeat process until you have used up all the filling, about 4 dozen samosas.

Place the samosas on a sheet pan and spray both sides with cooking spray.

Bake the samosas in the preheated oven for 10 minutes on one side, turn over and bake the other side for another 6 minutes, until golden and crisp.

Ryan's Notes: Goya empanada wrappers work well if you want puff pastry dough, but it's not a traditional thin dough. The filling worked out great. I used a potato ricer and gold potatoes and deep fried them instead of baking. I would make this again! Serve it with Beth's pesto recipe.

