

English Pea & Potato Samosas

with Spiced Cauliflower & Cilantro-Mint Chutney

Small, flaky and full of savory flavor, samosas are beloved Indian pastries that have been enjoyed for centuries. Versions of these tasty, filled pockets abound across India and the Middle East, but tonight we're keeping it simple and seasonal: our veggie samosas are stuffed with potatoes, peas and spinach, all seasoned with the complex flavors of Madras curry powder and ras el hanout. The warming and earthy notes of the spice blend also add the perfect depth to a side of nutty roasted cauliflower. And to spoon on top (or for dipping), we're making a quick, bright chutney with cilantro, mint and a touch of honey.

Blue Apron Wine Pairings

Hungry Hollow Gewürztraminer, 2014
Rogers Vineyards Sauvignon Blanc, 2014



Ingredients

- 10 Samosa Wrappers
- 3 Cloves Garlic
- 2 Limes
- 1 Head Cauliflower
- $\frac{3}{4}$ Pound Yukon Gold Potatoes
- $\frac{1}{2}$ Pound English Peas
- $\frac{1}{2}$ Pound Spinach
- 1 Large Bunch Cilantro
- 1 Large Bunch Mint

Knick Knacks

- 2 Tablespoons Honey
- 2 Tablespoons Samosa Spice Blend
(Madras Curry Powder & Ras El Hanout)

Makes: 4 servings **Calories:** about 550 per serving
Prep Time: 15 minutes | **Cook Time:** 40–50 minutes



1



Prepare the ingredients & make the chutney:

Preheat the oven to 450°F. Wash and dry the fresh produce. Small dice the potatoes. Shell the peas. Peel and finely chop the garlic. Cut out and discard the cauliflower core; cut the head into small florets. Pick the mint leaves off the stems; discard the stems and roughly chop the leaves. Keeping a few leaves whole, roughly chop the cilantro leaves and stems. Quarter the limes. In a bowl, combine the **mint, chopped cilantro, honey** and the **juice of 6 lime wedges**. Drizzle with olive oil; season with salt and pepper to taste.

2



Cook & drain the spinach:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Working in batches if necessary, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and roughly chop. Wipe out the pan.

3



Make the filling:

In the pan used to cook the spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the **potatoes**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until browned and tender. Add the **peas, garlic** and $\frac{2}{3}$ of the **spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until fragrant and well combined. Turn off the heat and stir in the **chopped spinach**. Season with salt and pepper to taste. Transfer to a bowl and set aside to cool slightly.

4



Assemble the samosas:

While the filling cools, lightly oil a sheet pan. Fill a small bowl with water. Place the **samosa wrappers** on a clean, dry work surface. Spoon 3 tablespoons of the **filling** into the center of each wrapper (you may have extra filling). Using your fingers, working 1 at a time, lightly moisten the edges of the wrappers with water; carefully fold the wrappers in half over the filling. Using a fork, firmly press down on the edges to crimp and seal the samosas. Carefully transfer to the oiled sheet pan.

5



Roast the cauliflower:

Place the **cauliflower** on a separate sheet pan. Drizzle with olive oil and season with salt, pepper and the **remaining spice blend**; toss to thoroughly coat. Arrange the seasoned cauliflower in a single, even layer. Roast, stirring halfway through, 16 to 18 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven and toss with the **juice of the remaining lime wedges**; season with salt and pepper to taste. Set aside in a warm place.

6



Bake the samosas & serve your dish:

While the cauliflower roasts, place the **samosas** in the oven and bake, rotating the sheet pan halfway through, 14 to 16 minutes, or until golden brown and puffed up. Remove from the oven; brush or lightly drizzle the tops of the baked samosas with olive oil. Transfer the **finished samosas** and **roasted cauliflower** to a serving dish. Garnish the cauliflower with the **whole cilantro leaves**. Serve with the **chutney** on the side. Enjoy!