

Potato & English Pea Samosas

with Saag & Cilantro Chutney

With their deliciously flaky dough and savory, hearty fillings, samosas have long been popular throughout India and South Asia. In this recipe, we're sealing handy dough wrappers around a sauté of springtime peas and potato, seasoned with warm, earthy spices. Our classic sides are a simple variation on saag (or curried spinach) and a fresh, herbaceous chutney for dipping.



Blue Apron Wine Pairings

Tathata Pinot Grigio, 2015

Pax White Wine Blend, 2015



Ingredients

6 Samosa Wrappers
10 Ounces Spinach
3 Cloves Garlic
1 Lime
1 Yellow Onion
1 Yukon Gold Potato
½ Pound English Peas
1 Large Bunch Cilantro

Knick Knacks

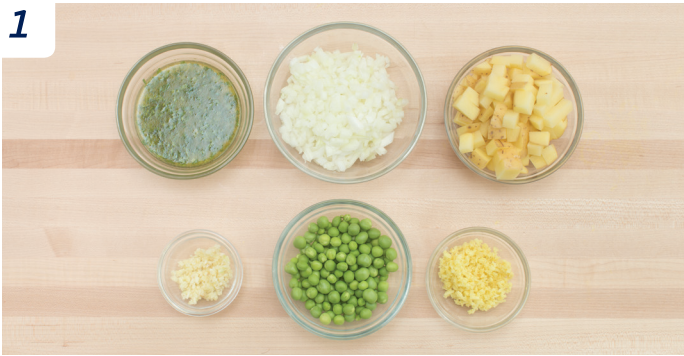
1 1-Inch Piece Ginger
1 Tablespoon Honey
1 Tablespoon Samosa Spice Blend
(Madras Curry Powder, Ground Cumin & Whole Nigella Seeds)

Makes: 2 servings | **Calories:** about 730 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Prepare the ingredients & make the cilantro chutney:

Preheat the oven to 450°F. Wash and dry the fresh produce. Small dice the potato. Shell the peas. Peel and small dice the onion. Peel and mince the ginger. Peel and mince the garlic. Quarter the lime. Finely chop the cilantro leaves and stems; place in a bowl with the **honey** and the **juice of all 4 lime wedges**. Drizzle with olive oil and stir to thoroughly combine; season with salt and pepper to taste.

2



Make the filling:

In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **potato**; season with salt and pepper. Cook, stirring occasionally, 5 to 7 minutes, or until browned and tender. Add the **peas, onion, ginger** and **half the spice blend**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Transfer to a bowl and set aside to cool slightly. Wipe out the pan.

3



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. Working 1 at a time, spoon 3 tablespoons of the **filling** into the center of each wrapper (you may have extra filling). Using your fingers, lightly moisten the edges of the wrapper with water; carefully fold the wrapper in half over the filling. Using a fork, firmly press down on the edges to crimp and seal the samosa. Carefully transfer to the prepared sheet pan.

4



Bake the samosas:

Place the **samosas** in the oven and bake, rotating the sheet pan halfway through, 16 to 20 minutes, or until golden brown and puffed up. Remove from the oven and let stand for at least 2 minutes before serving.

5



Cook & drain the spinach:

Once the samosas have baked for about 10 minutes, in the pan used to make the filling, 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 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 finely chop. Wipe out the pan.

6



Finish the spinach & plate your dish:

In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic** and **remaining spice blend**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Turn off the heat and add the **chopped spinach**; stir to thoroughly combine. Season with salt and pepper to taste. Divide the **baked samosas** and finished spinach between 2 plates. Serve with the **cilantro chutney** on the side. Enjoy!