

Potato & Broccoli Samosas

with Coconut Lentils & Yogurt Sauce

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 3

Savory samosas and spiced lentils are much-loved dishes in north India. In our samosas' filling, sautéed broccoli and potato are combined with sweet chili sauce, for a delicate sweetness that contrasts with the warming spices in the coconut milk-stewed lentils. We're using a variety known as crimson lentils, which break down as they cook—creating a thick, creamy bed for the samosas. Served on the side, a cilantro-yogurt sauce offers a cooling touch in each bite.



BLUE APRON WINE PAIRING:

Cave de Fleurie Beaujolais, 2015

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Ingredients



6
SAMOSA
WRAPPERS



1¾ cups
LIGHT COCONUT
MILK



1 cup
PETITE CRIMSON
LENTILS



½ cup
PLAIN GREEK
YOGURT



3 cloves
GARLIC



1 bunch
BROCCOLINI



1
LIME



1
RUSSET POTATO



1
YELLOW ONION



1 bunch
CILANTRO & MINT

KNICK KNACKS:



2 Tbsp
SWEET CHILI
SAUCE



2 tsp
LENTIL SPICE
BLEND



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1 Prepare the ingredients:

- ☒ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Small dice the potato.
- ☐ Peel and mince the garlic.
- ☐ Quarter the lime.
- ☐ Cut off and discard the bottom inch of the broccolini stems; finely chop.
- ☐ Peel and small dice the onion.
- ☐ Finely chop the cilantro leaves and stems.
- ☐ Pick the mint leaves off the stems; discard the stems.

2 Start the filling:

- ☐ In a large 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, 3 to 5 minutes, or until slightly softened. Turn off the heat.

3 Cook the lentils:

- ☐ While the potato cooks, using your fingers, inspect the **lentils** for any pebbles; discard the pebbles. Rinse the lentils and drain thoroughly. In a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the lentils, **1/3 of the garlic** and **as much of the spice blend as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until toasted and fragrant. Add the **coconut milk** (shaking the can just before opening) and **1 1/2 cups of water**. Heat to boiling on high.
- ☐ Once boiling, reduce the heat to medium-high. Cook, stirring occasionally, 24 to 26 minutes, or until tender. Turn off the heat and stir in **the juice of 2 lime wedges**. Season with salt and pepper to taste. Set aside in a warm place.

4 Finish the filling:

- ☐ Add the **broccolini, onion** and **remaining garlic** to the pan of **cooked potato**; season with salt and pepper. Cook on medium-high, stirring occasionally, 3 to 5 minutes, or until slightly softened and fragrant. Add the **sweet chili sauce** and **1/4 cup of water**. Cook, stirring occasionally, 3 to 4 minutes, or until the potato is tender and the water has cooked off. Turn off the heat. Season with salt and pepper to taste.

5 Assemble & bake the samosas:

- ☐ Lightly oil a sheet pan. Fill a small bowl with water. Place the **samosa wrappers** on a 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; fold in half over the filling. Using a fork, firmly press down on the edges to crimp and seal completely. Transfer to the prepared sheet pan.
- ☐ Bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until golden brown. Remove from the oven. Let stand for at least 2 minutes.

6 Make the yogurt sauce & plate your dish:

- ☐ While the samosas bake, in a bowl, combine the **yogurt, cilantro** and **the juice of the remaining lime wedges**. Stir to thoroughly combine and season with salt and pepper to taste. Divide **2/3 of the cooked lentils and baked samosas** between 2 dishes (you will have extra). Garnish with the **mint** (tearing the leaves just before adding). Serve with the yogurt sauce on the side. Enjoy!