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This dish created by:



Nicky Stanbury  
Hospitality Head Chef



## Easy Vegetable samosas

### Ingredients

To make 8 Samosas

4 Tortilla wraps  
50g diced onions  
200g small diced roasted Butternut squash  
200g small diced Cooked potato  
2 teaspoons of Curry spices  
1 teaspoon of Cumin seeds  
½ tsp chilli flakes  
2 tbs Rapeseed oil  
4 cloves of garlic, crushed  
125g frozen peas  
½ tsp salt  
Coriander

#### **\*For meat alternative samosa**

Use 450g minced lamb or beef and sauté the meat with the onions.

### Method

In a frying pan, sauté the onions\* with rapeseed oil until they become caramelised. Then add crushed garlic, butternut squash, cooked potato's, curry spices and cumin seeds. Make sure to fry and coat all of the ingredients.

Once these are cooked and combined add the peas and cook for a further 3 mins. (You can add a splash of water if the potatoes sticks to the pan).

Take the pan off the heat and allow the mixture to cool completely.

Once cooled add the chopped coriander and stir it through. At this stage you can keep the mixture in the fridge for a day or two until you are ready to make the samosas.

#### **To assemble the samosas**

Cut the tortillas in half and add the samosa mixture to the centre of each half and brush the edges with a little egg mix . Bring the flat edge together to make a triangular shape and hold the rounded end together until it sticks firmly in place.

Brush the samosas with egg wash and sprinkle with black sesame seeds. Bake in the oven 180c /fan 160c for 15 minutes.