



Indian Samosas.



Ingredients:

2



2 onions



1 tbsp



coriander



1 teaspoon



cumin

$\frac{1}{2}$
1/2



lb



potatoes

10



oz



peas



1 teaspoon



salt



1 teaspoon



pepper

9

9 sheets



filo



pastry

2

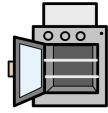
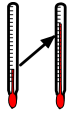
2 teaspoon



oil



Method:



400 f







1.) Preheat the oven to 400 F










2.) Chop 2 onions and then peel the potato and chop finely




3.) Fry the onion in a saucepan in oil for around 6 minutes


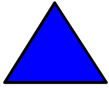
4.)  Add  the coriander,  cumin, and  cayenne, and  cook for another  minute


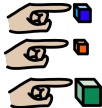



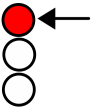
5.)  Add  the potatoes,  peas, and  cilantro,  stirring to  mix  well. Season






with a bit of salt and pepper.

6.)  Place  the mixture  on the  filo  pastry  in the  corner and  roll

 to create a  triangle

7.)  Place  each samosa on a  baking  sheet, and  lightly brush  the tops

 with oil

8.)  Cook in the oven for  20 minutes



Serve

and



enjoy