

# Vegetable Samosas

Makes approx. 8

## Ingredients

1 potato  
1 carrot  
1 onion  
handful fresh coriander  
2 teaspoons curry powder  
2 tablespoons water  
25g frozen peas  
4 sheets filo pastry  
cooking oil  
pinch of salt

## Method

1. Cut the potato into small pieces.



2. Cut the carrot into small pieces.



3. Cut the onion into small pieces.



4. Cut the coriander into small pieces.



5. Heat 1 tablespoon of cooking oil in a frying pan.

6. Add the potato and carrot. Cook over a low heat for 10 minutes.



7. Add the onion. Cook for 5 minutes.



8. Add the curry powder. Cook for 1 minute.



9. Add the water, peas, salt and coriander. Mix well.



10. Remove from the heat. Leave to cool.

11. Turn on the oven to 200°C.

12. Line a baking tray with greaseproof paper.



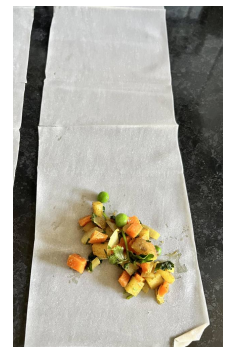
13. Pour some cooking oil into a cup.



14. Lay out one sheet of filo pastry. Cut in in half.



15. Put a spoonful of vegetable mixture on the end of one piece.



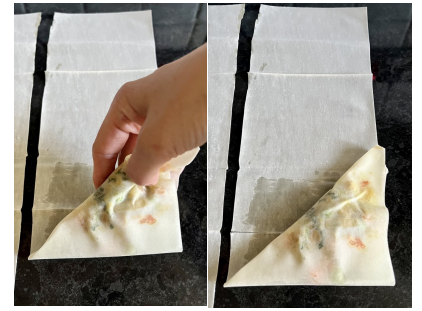
16. Fold over from the corner to make a triangle.



17. Dab some oil on the filo pastry.



18. Lift the triangle and fold over.



19. Fold over again.



20. Dab some more oil and fold again.



21. At the end dab the last piece with oil.



22. Fold onto the triangle.



23. Turn the samosa over. Fold in the edges.



24. Brush lightly with oil.



25. Put on a baking tray. Brush the other side with oil.



26. Repeat until all the vegetable mixture is gone.

27. Bake the samosas in the oven for 10 minutes until golden brown.



28. Enjoy hot or cold!