

VEGETABLE SAMOSA

UGANDAN FRIED SAVORY PIES

SERVINGS 12 PREP + COOK TIME 1 HOUR 45 MINUTES

Found all around East Africa to South Asia, this fried or baked dish has a savory filling (which can be vegetarian or not). This Ugandan recipe is perfect as an appetizer, entrée, or simply as a snack!

INGREDIENTS

FOR FILLING

- 2 cups of diced potatoes
- 1/2 cup of peas
- 1 tsp. cumin
- 3 Tbsp. vegetable oil
- 1/2 tsp. turmeric powder
- 1 medium onion, chopped finely
- 1 chunk of ginger, chopped finely
- 1/4 tsp. cayenne pepper
- 1/4 tsp. salt

FOR DOUGH*

- 1/2 cup white flour
- 1/2 cup wheat flour
- 4 Tbsp. butter
- 1/4 cup water
- vegetable oil

*PASTRY WRAP ALTERNATIVE:

- 1 (32-oz.) package of phyllo pastry dough



DIRECTIONS

1. Prepare the filling first by heating up a pan with a bit of oil, and then adding cumin seeds and turmeric powder. When you see the seeds starting to pop on the sizzling pan, add the onions, garlic and ginger. Sauté the ingredients until they are soft. This might take a couple minutes.
 2. On a separate pot, boil the diced potatoes until they are soft. Then transfer the boiled potatoes onto a separate bowl and only lightly mash it so that it has chunky pieces for some texture!
 3. Using the pot you had boiled the potatoes in earlier (but if the water is too starchy, feel free to change the water or pot), bring water to a boil and then add the peas. Let them boil for about 1-2 minutes. Then, combine it with the lightly-mashed potatoes.
 4. Season the potatoes and peas mixture with the salt and cayenne pepper. Next, add the potatoes and peas to the mixture of onions, garlic, ginger and spices. Stir until the potatoes are evenly coated. They should look yellowish!
 5. You will now begin making the dough and folding the pastries, so prepare first by pre-heating the oven to 350°F.
 6. For the dough, you want to mix the white flour, the wheat flour, and butter together. Add the water last—the consistency should not be sticky to your hands.
 7. As best as you can, divide the pastry into 6 equal parts. Roll each part into approximately 5-inch diameter circles. Then cut the circles in half (semi-circles) and form a cone with them. Seal the touching edges by pinching it down.
 8. In the cone's pocket, fill it with the pre-cooked filling and continue pinching all the way around the dough's edges so that it is completely closed. If you'd like, use a fork to make sure that they are thoroughly closed (and a bit fancy-looking).
- Note:** if you use phyllo pastry dough, the folding is a bit different! Using one sheet, fold it into thirds and brush butter onto the layers' sides that overlap. This helps to keep the pastry layers together—but work delicately since the warmed butter will make it a bit sticky to work with. Place a scoop of the filling towards the bottom corner of the dough, and pull the free edge of the dough over the filling to create a right-triangle at the bottom. Then tightly fold the triangle up throughout the rest of the length of the phyllo and seal the edge with butter. It should still end up a triangle-shape, like in our photo!
9. Lay the samosas out on a lightly-buttered baking sheet and brush a bit of butter onto the tops of the pastries.
 10. Place them in the pre-heated oven on 350°F for approximately 20 minutes or until golden-brown.