THE J.M. SMUCKER Co

Samosa

Prep Time	Cook Time	Serves	Difficulty
40 mins	20 mins	10	N/A

Ingredients

- 2 cups (250 g) **Robin Hood®** Original All Purpose Flour

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- 4 tbsp (60 mL) oil
- 1/2 tsp (2 g) salt water (as needed)
- 2 (300 g) potatoes (boiled & mashed)
- 1/2 cup (125 g) peas
- 1 tsp (5 g) cumin, coriander, garam masala
- 1/2 tsp (1 g) chili powder oil for frying

Directions

Step 1:

Prep potatoes: Peel and boil potatoes in a pot of water until fork tender. Cool potatoes and mash them. Set it aside.

Step 2:

Prep dough: Mix all-purpose flour, salt, and oil in a bowl. Gradually add water to form stiff dough. Cover and rest for 30 mins.

Step 3:

Make filling: Heat oil in a pan. Add cumin, then peas and potatoes. Stir in spices. Cook 5 mins, then cool.

Step 4:

Shape samosas: Divide dough into small balls. Roll into circles, cut in half. Fold into cones, stuff with filling, seal edges.

Step 5:

Fry: Heat oil in a deep pan. Fry samosas on medium heat until golden brown. Drain on paper towels.

Step 6:

Serve: Enjoy hot with chutney or ketchup.

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