THE J.M. SMUCKER Co

Vegetable Samosas

Prep Time	Cook Time	Serves	Difficulty
1 hr	15 mins	12	N/A

Ingredients

- **Dough:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) salt
- 2 tbsp (30 mL) All Vegetable Shortening
- 1/2 cup (125 mL) water, plus additional if necessary
- **Filling:**
- 2 tsp (10 mL) Vegetable Oil
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1 jalapeno, finely chopped
- 2 tsp (10 mL) chopped fresh ginger
- 2 tsp (10 mL) curry paste or 1 tsp (5 mL) curry powder
- 1/2 cup (125 mL) peas, fresh or frozen
- 1 1/2 lbs (680 g) potatoes, (about 2 medium) diced, cooked and cooled to room temperature
- 1/4 cup (50 mL) chopped cilantro, optional
- 6 cups (1.5 L) Vegetable Oil

Directions

Step 2:

Combine flour and salt in medium bowl. Cut in shortening with pastry blender or 2 knives until mixture resembles coarse crumbs. Add 1/2 cup (125 mL) water plus more if necessary, mixing until dry ingredients are moistened and dough can be gathered into a ball. Cover with plastic wrap and set aside at room temperature while preparing filling.

Step 4:

Heat oil in small skillet. Add onion, garlic, jalapeno and ginger. Cook gently for 5 minutes until onion is tender. Add curry paste and peas. Cook for 1 minute. Add potatoes and mix well.

Step 6:

Divide dough into 6 pieces. Roll each piece into a ball on a lightly floured surface. Roll into a circle, about 7” (18 cm) in diameter. Cut in two. Lightly brush each straight side with water. Take one edge of the straight side and place it on the other edge of the straight side in such a way that the dough forms into a cone. Pinch the edges to seal together. Pick up the cone and fill with about 2 tbsp (30 mL) filling and pinch to seal. Place on lightly floured baking sheet until ready to fry. Repeat with remaining dough and filling. Meanwhile, heat oil in large heavy pot or deep fryer to 350°F (180°C), being cautious not to fill the pot more than halfway. Carefully place samosas into hot oil 2-3 at a time. Fry until golden, about 2 minutes per side. Remove to paper towel lined sheet and cool. Serve with chutney.

Images

