

Vegetable Samosas and Hot Salsa sauce

Vegetable Samosas

1 pack small fajitas (cut in half)
2 potatoes (boiled & cut in small cubes)
½ cup frozen peas
1 small onion (finely chopped)
1 teaspoon cumin seeds
1 teaspoon salt
¼ teaspoon red powdered chillies
1 teaspoon amchoor (dry mango powder)
2 tablespoons oil

Oil in frying pan (to deep fry samosas)

Paste (glue to make up samosas)

2 tablespoons flour) combine together to make paste
¼ cup water) used as glue to shape samosas

Method

1. Boil & cut potatoes, chop onions
2. Make up paste
3. Heat 2 tablespoons oil in frying pan – add cumin seeds. When they turn golden brown add onions potatoes & peas – sauté for 2 minutes.
4. Stir in salt, chilli powder & amchoor, & remove from heat.
5. Fill the samosa:
 - Make a cone with a ½ fajita – use the paste to hold together the overlapped edges
 - Fill the cone with the potato mixture & seal edges with the paste (triangular shape)
 - Fry on medium till golden brown
 - Serve hot & enjoy

Hot Salsa sauce

1 tin chopped tomatoes
2 jalapenos chillis
1 teaspoon salt
1 teaspoon sugar
1 tablespoon vinegar

Method

1. Empty tomato tin in pan & turn on heat
2. Add remaining 4 ingredients
3. Simmer for 10 minutes until sauce thickens
4. Remove from heat & set aside to cool.
5. Store in fridge – it will keep for 2 weeks
6. Pour some sauce in serving bowl & serve chilled