

# centerpiece

## SIMPLE SAMOSAS

(RECIPE MODIFIED FROM 101COOKBOOKS.COM)

1/2 stick of butter, melted, plus an extra couple melted tablespoons to brush over the samosas

1 cup cooked green peas, slightly smashed

4-5 small yukon gold potatoes

1 cup crumbled paneer\*

2 small green serrano chiles, minced (remove seeds to reduce heat)

1/4 teaspoon salt

1/4 teaspoon red chile powder or red chile flakes (less to reduce heat)

1/2 teaspoon minced garlic

1 teaspoons curry powder

2 teaspoon garam masala or more to taste \*\*

32 + wonton wrappers

1 egg white, lightly beaten

Preheat oven to 400 degrees. Line baking sheet with parchment paper.

Boil potatoes in salted water until tender, about 20-30 minutes. In a large bowl, mash the potatoes, and then add the peas, paneer, green chiles, salt, chile powder, and garlic. Mix well.

Melt butter in a saucepan and add the curry powder and garam masala, stir until aromatic and then set aside to cool slightly before stirring the butter into the potato mixture.

Place one teaspoon of the mixture into a center of a wonton wrapper. (I like to roll the potato mixture into a ball first.) Lightly brush the sides of the wrapper with the egg white. Fold the wrapper over to form a triangle. Gently press the edges with a fork to seal the deal.

Place the samosas on the baking sheet, brush each one with melted butter (separate from the curry butter.) Cook for 7 to 8 minutes or until the samosas are golden and slightly crispy, turning over once halfway through baking.

Serve hot, with a side of mango chutney.

Note: These freeze really well, just brush them with butter and pop them into the oven.

\*(Indian cheese available in specialty and natural food stores)

\*\* (Indian spice blend available in specialty and natural food stores)