



# Phyllo Samosas & Cilantro Mint Chutney

Chef Roni Zaide of Roni's Kitchen is going to join us on Saturday, Feb 26, at 10:00 AM MT to make samosas!

Zoom Link: <https://us02web.zoom.us/j/85942456256?pwd=Z0xsY1dGTTNvMnNCczlpZ3lTQkpoUT09>

## Cilantro Mint Chutney

Makes 1 cup

### Ingredients

1 cup cilantro  
1 cup fresh mint  
4 green onions  
2 green jalapeños\*  
1/3 cup water  
3 tbsp lemon juice  
1 tbsp olive oil  
1 tbsp chopped fresh ginger  
1 tsp sea salt  
1 tsp cane sugar  
1 tsp cumin seeds/1/2 tsp cumin powder

### Instructions

Place all ingredients in a blender and blend well.

\*If you want a spicy chutney, use the whole jalapeños/ little kick, deseed the jalapeños, only use flesh

\*\*This recipe freezes well



## Phyllo Samosas

Prep time: 30 minutes, Cook time: 45 minutes, Makes: 10 samosas



### Ingredients

4 medium potatoes

4 cups water

1 tsp sea salt

½ cup green peas

⅓ cup chopped cilantro

1 green jalapeño/½ green bell pepper- finely diced

1 tbsp minced ginger

1 tbsp olive oil

½ tsp cumin powder

½ tsp turmeric powder

½ tsp salt

¼ tsp pepper

⅛ tsp cinnamon powder

A pinch of ground cloves (optional)

A pinch of nutmeg (optional)

10 Phyllo sheets, defrosted\*

⅓ cup olive oil (for brushing phyllo)

\* Phyllo dough needs to be defrosted for 2 hours on the counter (or in the fridge overnight) before it can be used. I recommend covering the phyllo sheets with a damp towel to keep them moist while using, as they dry out very quickly.

### Instructions

Wash the potatoes well and cut them into ½ inch cubes (you can leave the skins on!).

Place potato cubes, 4 cups of water, and 1 tsp salt into a medium pot.

Bring to a boil, then continue to cook on high heat for 15-20 minutes.

Poke the potatoes with a fork to make sure they are fully cooked. If the fork slides easily all the way to the centre, the potatoes are done.

Once cooked, strain the potatoes well and set aside to cool down for 10 minutes (without rinsing them under water).

Preheat the oven to 375°F.

Once the potatoes have cooled, place them into a bowl and mash.

Add green peas, cilantro, jalapeño/green pepper, ginger, olive oil, and spices.

Mix well. Taste and adjust seasoning if needed.

Divide the filling into 10 equal (-ish) balls.

On a dry, clean surface, place 1 phyllo sheet lengthwise.

Brush the sheet with olive oil, then fold ⅓ of the sheet in from the right side towards the middle.

Repeat with the left ⅓ of the sheet, creating a long rectangle.

Brush with olive oil.

Place a ball of filling on the bottom left corner of the sheet.

Fold into a triangle over and over, all the way to the top of the phyllo sheet, then tuck the corners of the triangle under the samosa.

Repeat with all phyllo sheets.

Line a baking sheet with parchment paper and place the samosas on the baking sheet.

Brush the top of each samosa with olive oil.

Bake at 375°F for 20-25 minutes, until golden.