

Aloo Samose (Indian-Spiced Potato Pastries)

Yield: 7 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/potato-and-peas-curry-indian-recipe>

Ingredients:

- 1 1/2 cups flour
- 1/4 teaspoon salt
- 4 tablespoons unsalted butter softened
- 2 tablespoons canola oil plus more for frying
- 1 small yellow onion
- 1/2 cup frozen peas or fresh
- 2 tablespoons cilantro
- 1 piece ginger peeled and minced
- 1 chile small hot green Indian, stemmed, seeded, and minced
- 1 1/2 teaspoons fresh lemon juice
- 1 1/2 teaspoons amchoor dried mango powder
- 1/2 teaspoon anardana ground dried pomegranate seeds
- 1/2 teaspoon ground coriander
- 1/2 teaspoon Garam Masala
- 1/2 teaspoon cumin seeds toasted and lightly crushed
- 1/8 teaspoon cayenne
- 2 waxy potatoes medium, boiled, peeled, and cut in to 1/4" cubes
- kosher salt to taste
- chutney Cilantro-Mint, for serving

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 20 milligrams
4. Fat: 11 grams
5. Fiber: 3 grams
6. Protein: 5 grams

7. SaturatedFat: 4.5 grams
 8. Sodium: 240 milligrams
 9. Sugar: 7 grams
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