

# Puff Pastry Samosas

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-style-puff-pastry-recipe>

## Ingredients:

- 2 tablespoons olive oil
- 1 teaspoon garlic chopped fresh
- 1 teaspoon fresh ginger root chopped
- 1 serrano chile chopped
- 1/2 teaspoon Garam Masala
- 1/2 teaspoon cumin seeds ground
- 1/4 teaspoon coriander seeds ground
- 1/4 teaspoon turmeric
- 1/2 cup yellow onion chopped
- 1 teaspoon kosher salt
- 1 pinch pepper
- 1 cup diced potatoes boiled
- 1 cup green peas
- 1/4 cup water
- 3 sheets puff pastry 1 1/2 packages
- 1 large egg beaten
- 2 tablespoons water
- 1 cup cilantro leaves fresh
- 1/2 cup fresh mint leaves
- 1 serrano chile
- 1/4 inch ginger piece
- 1/4 teaspoon cumin
- 1 tablespoon lemon juice
- 1/2 teaspoon kosher salt
- 1 pinch pepper
- 1/2 cup plain yogurt

## Nutrition:

1. Calories: 1160 calories

2. Carbohydrate: 94 grams
3. Cholesterol: 55 milligrams
4. Fat: 79 grams
5. Fiber: 7 grams
6. Protein: 18 grams
7. SaturatedFat: 20 grams
8. Sodium: 1400 milligrams
9. Sugar: 7 grams

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