

# Potato Samosas

Yield: 32 min  
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-food-samosas-recipe>

## Ingredients:

- 1 1/3 pounds russet potatoes peeled and quartered
- 1/2 cup water
- 2 tablespoons canola oil
- 1 yellow onion small, diced
- 1 garlic clove minced
- 1 teaspoon garam masala
- 1/4 teaspoon cayenne pepper
- 3/4 teaspoon ground coriander
- 3/4 teaspoon ground ginger
- 1 1/4 teaspoons kosher salt
- 1 cup frozen peas thawed
- 3 tablespoons fresh cilantro minced
- 1 tablespoon fresh lemon juice
- 1/4 cup canola oil
- 2/3 cup water
- 2 cups all-purpose flour
- 1 teaspoon kosher salt
- 1/2 teaspoon baking powder
- 1/4 cup cornstarch dissolved in 1/2 cup water
- canola oil for frying
- chutney Cilantro-mint, for serving, see related recipe at right

## Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 13 grams
3. Fat: 3.5 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 180 milligrams

7. Sugar: 2 grams

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